

## Apple Cranberry Pie with Gingered Cream

*Yield: 1 pie, 8 Servings*

|         |                            |
|---------|----------------------------|
| 2 each  | Deep Dish Pie Shell, 10"   |
| 1 qt    | Fresh Apples, Diced        |
| 3/4 cup | Granulated Sugar           |
| 2 tsp   | Ground Cinnamon            |
| 1 cup   | Cranberries, Frozen        |
| 2 tbsp  | Unsalted Butter, Solid     |
| 1/4 cup | Heavy Whipping Cream, 36%  |
| 1 tsp   | Powdered Sugar             |
| 1 tsp   | Ginger Root, Fresh, Grated |



Toss diced apples with the sugar and cinnamon and set aside. Carefully remove one pie shell from the aluminum pan and place on parchment paper. Let sit for 10 minutes to defrost and place another paper on top. Roll out the shell so that it is just slightly larger than the 9" pan. Toss the cranberries into the apples and pour the filling into one unbaked pie shell. Dot butter over the top of the filling. Carefully place the rolled dough on top the filling and crimp the edges. Let the pie get cold in the refrigerator for 15 minutes, cut slits on top for steam. Brush with egg wash. Bake in a 350F degree oven for 30 - 40 minutes. Meanwhile, whip heavy cream with the powdered sugar and grated ginger.

**Chef Notes:** The addition of cranberries brings a tartness to the sweet apples, many great apples to use. Best are locally grown with great flavor and won't turn to mush when cooked. Stay away from McIntosh and Cortland apples.

| Calories (kcal) | Protein (g) | Carbohydrate (g) | Total Fat (g) | Sodium (mg) | Sat Fat (g) | Dietary Fiber (g) |
|-----------------|-------------|------------------|---------------|-------------|-------------|-------------------|
| 410.4           | 3.4         | 55.5             | 20.7          | 397.2       | 9           | 2.4               |