

# cranberry apple pear pie



PRE-HEAT OVEN TO 375° F. ROLL OUT PIE DOUGH TO 1/8" THICK AND PRESS INTO PIE DISH. TRIM THE EDGES TO FIT, AND PLACE IN THE REFRIGERATOR TO CHILL.

PEEL & CORE THE PEARS AND APPLES. SLICE INTO 1" PIECES.

IN A LARGE BOWL, TOSS TOGETHER PEARS, CRANBERRIES, SUGAR, CORNSTARCH, AND SALT. POUR THE FILLING INTO THE PIE CRUST AND DOT WITH SLICES OF BUTTER.

ROLL OUT REMAINING PIE DOUGH TO COVER THE TOP OF THE PIE. TO MAKE THE RUFFLE PIE CRUST, CUT OUT 1 1/2" VERTICAL STRIPS FROM THE DOUGH. ZIG ZAG EACH STRIP BY FOLDING IT BACK & FORTH ON ITSELF, UNTIL YOU HAVE A LINE OF RUFFLES. PLACE EACH LINE OF RUFFLES NEXT TO EACH OTHER ON TOP OF THE PIE FILLING UNTIL THE TOP IS COVERED. FINISH BY CUTTING OUT THIN 1/2" WIDE STRIPS AND ZIG ZAGGING THEM AROUND THE EDGE OF THE CRUST.

MIX THE EGG WITH 1 TBS OF WATER IN A SMALL BOWL. BRUSH THE EGG WASH OVER THE CRUST. PLACE THE PIE ON A FOL-LINED BAKING PAN, AND BAKE FOR 90-100 MINS, UNTIL CRUST IS GOLDEN BROWN AND FILLING IS BUBBLING.

1 cup  
brown  
sugar

+

1 tsp  
salt

+

1 egg

+

3 tbs  
butter

+



store bought or  
homemade  
pie dough

+

+

3 ripe  
barthlett pears

3 tbs  
cornstarch

+

+

2 tart  
apples



1 cup  
fresh cranberries

