

Rabbi Fredi Cooper's Apple Cranberry Pie

Ingredients:

Crust

12 tablespoons of ice cold Smart Balance or Earth Balance (this allows a pareve pie!)

2 and a half cups of all purpose flour

1 quarter cup of sugar

8 tablespoons of ice water

Filling

6 Granny Smith apples

6 Honey Crisp apples

1 cup of cranberries

1 half cup of cinnamon and sugar

4 tbs. of flour

4 tbs. of Smart or Earth Balance

How to make this pie:

Crust

1. In the food processor place the shortening and the flour and sugar. Mix until the size of peas
2. Slowly pour in the ice water....turning the processor on and off.
3. When the mixture is still granular.....turn it out onto parchment paper and press down until it is like a sheet. Divide it into two pieces. Do not work the dough too much...you should be able to see small pieces of the shortening in the fabric of the dough
4. Refrigerate the two pieces of dough in the parchment for about an hour.

Filling

1. Peel the apples and cut into chunks about a quarter inch thick Add the cranberries
2. Mix in the flour and the cinnamon and sugar into the apples

Assemble the pie:

1. Roll out the first piece of dough into a circle. Place the dough into the pie plate and then add the apple-cranberry filling
2. Dot the top of the filling with the shortening
3. Roll out the second piece of dough and carefully place it over the filling. Pinch the edges of the dough to seal them.
4. Cut vents in the dough on top to allow the pie to “breathe” while baking.
5. Sprinkle the top of the pie with sugar
6. Bake the pie at 350 degrees for an hour
7. Cool on a baking rack