



THE J.M. SMUCKER CO.

# Apple Cranberry Cut Out Pie

**Prep Time** **Cook Time** **Serves** **Difficulty**

1 hr 1 hr 10 mins 8 N/A

## Ingredients

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) All Vegetable Shortening
- 4-8 tbsp (50-125 mL) ice water

**Filling:**

- 5 cups (1.25 L) peeled and sliced apples
- 1 cup (250 mL) cranberries, fresh or frozen
- 1 cup (250 mL) packed brown sugar
- 1/3 cup (75 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) apple pie spice
- 2 tbsp (15 mL) lemon juice

**Topping:**

- 1 egg, beaten
- 3 tbsp (45 mL) natural turbinado sugar

## Directions

### Step 2:

Preheat oven to 425°F (220°C).

### Step 3:

Pastry: Combine flour and salt in large mixing bowl. Cut shortening into flour mixture with pastry blender or 2 knives until mixture is uniform and shortening resembles large peas. Sprinkle with half of the maximum amount of water and stir with fork, adding enough additional water until dough forms a ball. Remove to floured surface and knead gently. Divide in half and cover with plastic wrap while preparing filling.

### Step 5:

Combine all ingredients in large bowl.

### Step 7:

Roll half the dough on a lightly floured surface into a circle 1" (2.5 cm) wider than 9" (23 cm) pie plate. Transfer into pie plate. Trim pastry at edges of plate and flute edges. Fill with fruit mixture. Roll out remaining dough. Cut pastry into desired shapes using sharp and well-floured cookie cutters. Brush backs with beaten egg and place over fruit filling, overlapping as necessary. Continue until fruit is covered. Brush top with remaining egg and top with coarse sugar.

### Step 8:

Place on a baking sheet lined with foil.

### Step 9:

Bake in preheated oven, on bottom rack, for 10 minutes. Reduce heat to 350°F (180°C) and continue baking for 60 to 70 minutes or until pastry is golden and fruit is tender. Cool on wire cooling rack.

## Images

