

Cranberry, Apple, Ginger Pie



Dessert

Ingredients

2 ¾ cup	all purpose flour	1 ½ cup	cranberries
1/2 tsp	salt	1/4 cup	crystallized ginger (chopped)
2 tsp	sugar	3/4 cup	sugar
16 Tbsp	unsalted butter (cold, cut into 1-inch pieces)	1/4 tsp	salt
3 ½ Tbsp	ice water	3 Tbsp	all purpose flour
4 lb	golden delicious apples (peeled, cored and thinly sliced)	1 Tbsp	fresh lemon juice sugar (for sprinkling)

Instructions

- To make the dough, in a food processor, combine the flour, salt and sugar and pulse once to blend. Add the butter and process in short pulses until pea-size crumbs form, 20 to 25 seconds. While pulsing, gradually add the ice water until large, moist crumbs form, about 10 seconds more. The dough should hold together when squeezed with your fingers but should not be sticky. If it is crumbly, add more water, 1 tsp. at a time, pulsing twice after each addition.
- Turn the dough out onto a lightly floured surface, divide in half and form each piece into a 5-inch disk. Cover with plastic wrap and refrigerate for at least 1 hour.
- Remove one of the dough disks from the refrigerator and let stand for 5 minutes. Place the dough between 2 sheets of lightly floured waxed paper and roll out into a 12-inch round about 1/8 inch thick. Brush off the excess flour. Transfer the dough to a 9-inch deep-dish pie dish and fit the dough into the dish. Trim the edges, leaving a 1/2-inch overhang. Cover with plastic wrap and freeze for 15 minutes.
- Position a rack in the lower third of an oven and preheat to 400°F.
- To make the filling, in a large bowl, stir together the apples, cranberries, crystallized ginger, sugar, salt, flour and lemon juice. Transfer to the pie shell.
- On a floured surface, roll out the remaining dough disk into a 12-inch round about 1/8 inch thick. Using a lattice cutter according to the manufacturer's instructions, cut out a lattice top. Keep the dough on the lattice cutter and freeze for 5 minutes. Remove the dough from the freezer and carefully invert the lattice onto the filling. Tuck the top crust under the edge of the bottom crust and press to seal. Sprinkle the top with sugar.
- Bake until the crust is golden and the filling is bubbling, about 1 hour, covering the edges with aluminum foil if they begin to get too dark. Transfer the pie to a wire rack and let cool for 1 hour before serving. Serves 8.

