

APPLE CRANBERRY STREUSEL PIE

INGREDIENTS

for the pie crust

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

For the filling

Zest of 1 orange

5 cups of peeled, diced apples (approximately 5 medium apples)

1/2 cup sugar

1/2 cup fresh or frozen cranberries, chopped (if frozen, do not thaw)

1/2 cup dried cranberries

1/4 cup all-purpose flour

1 teaspoon cinnamon

For the topping

1/4 cup all-purpose flour

1/4 cup sugar

2 tablespoons oats

3 tablespoons butter, melted

1/2 teaspoon cinnamon

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then flatten into a disk. Wrap in plastic and chill 2 hours.

Preheat oven to 400F. Prepare a 9 inch pie plate with baking spray.

To make the filling, combine apples, frozen and fresh cranberries and orange zest in a medium bowl. Sprinkle over flour, sugar and cinnamon and toss to combine. In a small bowl, mix together flour, sugar, oats and cinnamon. Pour melted butter into the mixture and using a fork, mix together. The topping mixture should clump when pressed together.

Roll out dough disk on floured surface to 12-inch round. Transfer to 9-inch-diameter tart pan, Fold edge under, forming high-standing rim; crimp. Add filling to pie crust and scatter topping all over the filling. Bake at 400F until the juice in the center of the pie is bubbling, about 1 hour. If the crust or topping becomes too dark, cover the pie loosely with foil.

Transfer to a wire rack; cool before serving.