

 *Raisin Toast Recipes*

Apple Cranberry Streusel Pie



Just in time for Thanksgiving. Have you put your menu together yet for the holidays? Well, Beth has a great addition to your holiday desert menu - Apple Cranberry Streusel Pie, and it sure looks delicious.

les ingrédients: (I think a bit of my daughter's French class is rubbing off on me)

STREUSEL TOPPING

1/2 cup brown sugar
1/2 cup flour
1/2 cup chopped walnuts
4 Tbs. cold butter

PIE FILLING

1/3 cup white sugar
2 Tbs. flour
1 tsp. cinnamon
1/4 tsp. cardamom
2 tsp. lemon juice
1/3 cup dried cranberries (if you have fresh and want to use them, go right ahead!)
8 or 9 apples (2 1/2" small size)

1 frozen deep dish pie crust shell OR make your own!
1 Tbs. butter

Raisin Toast Recipes



Prepare the streusel topping by combining the brown sugar, flour, walnuts and butter. Use a pastry cutter or your hands to mix the streusel into a crumbly mixture. Set aside.



Peel and thinly slice the apples. Place in a large bowl and add the white sugar, flour, cinnamon, cardamom, lemon juice and cranberries. Stir to coat evenly. Pour this mixture into the deep dish pie crust, packing it down a bit as you go. Listen, if you want to make your own crust, knock your socks off. I just never met a frozen pie crust that I didn't love! Pile the mixture a little higher in the middle. Top evenly with the streusel, packing it down well. Dot with the Tbs. of butter. Place on a baking sheet and bake in a 350 degree preheated oven for about 50 to 55 minutes. Remove to a rack and let it cool before slicing.

* * * * *