

Apples and cranberries are a delightful combination. I highly recommend using a lard piecrust for this delicious, tart holiday pie. Look for antique apples and organic cranberries, too.

CRANBERRY-APPLE PIE

Apples and cranberries are a delightful combination. I highly recommend using a [lard piecrust](#) for this delicious, tart holiday pie. Look for [antique apples](#) and [organic cranberries](#), too.

- two-crust piecrust
- 12 oz. cranberries, fresh or frozen
- 1 cup maple sugar
- 6 cups sliced apples
- 1/4 cup arrowroot powder dissolved in
- 2 Tbsp. cold water

Line a 9-inch pie plate with piecrust dough and reserve the rest for making lattice. Place cranberries and maple sugar in a saucepan. Peel and core the apples and cut into 1/2-inch slices; add the slices to the cranberry/maple sugar mixture (which could also be called a syrup) as you go. Bring syrup to a boil and cook, stirring, for several minutes until cranberries begin to pop. Stirring constantly and quickly so not to create lumps, add the arrowroot/water mixture and cook another minute more, continuing to stir. Let cool slightly. Pour into pie shell. Make a lattice to cover the cranberry/apple mixture and bake at 350°F degrees for about 45 minutes.