

APPLE CRANBERRY PIE with Pecan Streusel Topping

1st Place Winner of Wrightstown Farmers Market 2022 Pie Bake-Off, Alex Franchuk



(Baker's Note: This recipe is for a 9-inch pie, half of what I did for the 12-inch pie)

Pie crust:

Mix:

1 1/4 cups flour

1/2 tsp salt

1 tsp sugar

Dice and cut into the flour mixture:

1/2 cup (1 stick) cold unsalted butter

Until it has a coarse cornmeal texture.

Sprinkle into mixture:

4 Tbs ice water

And mix until dough just barely forms together. Form dough into a round and refrigerate for at least half an hour.

Roll chilled dough evenly into a 14-inch circle, taking care to keep it cold. Line 9-inch pie pan and crimp edges upward to keep juices and toppings in. Refrigerate.

Filling:

Combine in a large bowl:

4 cups skinned, cored, and thinly sliced apples

1 cup fresh cranberries

1 cup sugar

4 Tbs tapioca starch

2 tsp lemon juice

1/2 tsp cinnamon

Allow to rest for 15 minutes so juices release.

Streusel:

Blend in a medium bowl until crumbly:

3/4 cup flour

1/2 cup brown sugar

1/2 cup (1 stick) softened unsalted butter

1/2 cup finely chopped pecans

1/2 tsp salt

Preheat oven to 400°F. Once heated, take crust out of the fridge and spoon filling into it, leaving about half the juices behind. Sprinkle streusel evenly over the top. Bake for 40-50 minutes until the crust and topping is browned, covering the crust with foil for the last 10-15 minutes if necessary.

Allow to cool for 1-2 hours on a wire rack before enjoying!