



Brandied Apple and Cranberry Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 double pie crust
- 3 medium Granny Smith apples
- 2 large Jonathon apples
- 2/3 C. dried cranberries
- 3/4 C. sugar
- 2 T. flour
- 1/2 t. cinnamon
- 1/4 t. nutmeg
- 1/4 t. ground cloves
- 2 T. brandy
- 3 T. butter

Instructions

1. Preheat the oven to 400° F.
2. Roll out the pie dough and set aside.
3. Peel, core, and slice apples. Do not slice the apples too thin--make them a little chunky.
4. Toss the apples together with the cranberries, sugar, flour, and spices. Let sit ~10 minutes. Stir in the brandy.
5. Fold the filling into the pie crust, dot with butter, and cover with top crust. Flute and cut vents in the top crust.
6. Bake for 30 minutes at 400° F. Then, turn the pie 180° and reduce heat to

375°. Bake for 30 more minutes or until pie bubbles thickly through the vents and the crust is golden brown.