

Apple-Cranberry Streusel Pie

FOR THE FILLING

5 c. medium-tart baking apples, such as Empire, Rome, or Northern Spy (about 5 medium), sliced, peeled, and cored
1 c. fresh or frozen cranberries (do not thaw)
¾ c. white granulated sugar
2 tbsp. instant tapioca
2 tbsp. all-purpose flour

FOR THE STREUSEL

8 tbsp. (1 stick) unsalted butter, cut into small bits
½ c. all-purpose flour
¼ c. packed dark brown sugar
2 tbsp. white granulated sugar
½ tsp. ground cinnamon
¼ tsp. salt



YIELD: ONE 9-INCH PIE

Recipe excerpted from *À la Mode: 120 Recipes in 60 Pairings* by Bruce Weinstein and Mark Scarbrough (St. Martin's Griffin, 2016).

(Fold along the line)

FOR THE CRUST

1 c. all-purpose flour, plus additional for dusting
¼ tsp. salt
10 tbsp. (1 stick plus 2 tbsp.) cold unsalted butter, cut into small bits
1½ tbsp. solid vegetable shortening
At least 3 tbsp. very cold water
½ tsp. apple cider vinegar

1. Preheat the oven to 375°F. Place oven rack in the center.
2. **To make the crust:** Mix the flour and salt in a small bowl; then cut in the butter and shortening with a pastry cutter or a fork until the mixture resembles coarse cornmeal.
3. Stir 3 tablespoons of cold water and the vinegar in a small bowl or cup. Add it to the flour mixture, and stir with a fork until a soft, pliable, smooth dough forms, adding more cold water in ½-tablespoon increments as needed. Gather the dough into a ball, dust it with flour, and roll it into an 11-inch circle. Center and set the crust into a 9-inch pie plate. Trim and crimp the edge, fluting it or otherwise creating a decorative pattern at the rim, if desired.
4. **To make the filling:** Mix the apples, cranberries, white sugar, tapioca, and flour in a large bowl. Set aside for 10 minutes

while you make the streusel.

5. **To make the streusel:** Process the butter, flour, brown sugar, white sugar, cinnamon, and salt in a food processor until crumbly, like coarsely ground cracker crumbs.
6. **To put it all together:** Pour and scrape every drop of the filling into the prepared crust. Crumble and sprinkle the streusel evenly over the filling.
7. Bake the pie for 20 minutes. Reduce the oven temperature to 350°F, and continue baking until the streusel is lightly browned and the filling is bubbling underneath, about 40 minutes more. If the streusel starts to brown too deeply, drape a sheet of aluminum foil loosely over the pie to protect it. Cool the pie on a wire rack for at least 1 hour or to room temperature before slicing into wedges. Store tightly covered with plastic wrap on the countertop for up to 2 days.