# Apple, Cranberry and Pear Pie

**Ingredients:**

For pastry:

$1^1/_2$ c. All Purpose flour
1 T. sugar
¼ t. salt
½ c. (1 stick) cold unsalted butter, cut up
1 egg yolk
3 T. cold water

For filling:

1 c. fresh cranberries
2 large baking apples, peeled, cored, and thinly sliced
2 large ripe pears, peeled, cored and chunked
$^3/_4$ c. packed light-brown sugar
1½ T. quick cooking tapioca
finely grated zest of 1 lemon
juice of $^1/_2$ lemon
$^1/_4$ t. ground cloves

For crumble mixture:

1 c. all-purpose flour
1 c. old-fashioned rolled oats
¾ c. packed light-brown sugar
1 t. ground cinnamon
pinch of salt
½ c. (1 stick) plus 2 T. cold unsalted butter, cut into pieces

**Method:**

For pastry: combine flour, sugar and salt in a food processor; pulse to mix. Add the butter and pulse 5 or 6 times to make small crumbs. In a small bowl, whisk yolk and water. Add to processor, pulsing just until the pastry starts to get clumpy. Dump crumbs onto a counter and pack them like a snowball. Knead pastry 2 or 3 times. Place onto a piece of plastic wrap and flatten into a 3/4 inch thick disk. Wrap and refrigerate for 1 hour. When chilled, roll into a 12 inch circle on a sheet of waxed paper. Invert over a 9 inch deep dish pie pan; peel off paper and tuck pastry into pan. Sculpt edge into an upstanding rim. Freeze.

Puget Sound Fresh is a program of Cascade Harvest Coalition, with funding provided by King, Snohomish and Pierce Counties and King Conservation District. For more information and to find other recipes, visit: www.pugetsoundfresh.org

For filling: preheat oven to 400˚. Combine all the filling ingredients – except crumble mixture – in a large bowl, mix well. Let fruit sit for 5 minutes, then turn it into the pie shell. Bake on the center rack for 25 minutes.

For crumble mixture: put flour, oats, brown sugar, cinnamon and salt into the bowl of a food processor; pulse to mix. Add the butter and pulse repeatedly, until the mixture just starts to get clumpy. Set aside.

Remove pie from oven and spread a thick layer of crumble mixture over the top; you may not need all of it (leftovers can be used on muffins). Reduce heat to 350˚ and bake another 35 to 40 minutes, until the juices bubble thickly.

Cool on a rack before slicing.
Makes 8 to 10 servings.

**From Carpinito Brothers Farm, Kent, WA**

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