

## Harvest Pie

Prep Time	Cooking Time	Serves
30 Minutes	40-55 minutes	8-10

### Ingredients:

- 3 cups fresh apples, diced
- 1 Cup fresh cranberries
- ½ cup golden raisins
- ½ cup chopped walnuts
- 1 ½ Tbsp. orange zest
- 1 ½ Tbsp. butter, melted
- 1/8 Cup orange juice
- 1/8 Cup flour
- ½ cup sugar
- 1/8 tsp. nutmeg
- 1/8 tsp. cinnamon

### Directions:

1. Preheat oven to 425 degrees. Prepare piecrust or streusel topping (below).
2. Mix all ingredients in a large bowl, stirring until well blended. Pour into prepared piecrust. Top with streusel topping or lattice piecrust.
3. Place pie in oven and immediately reduce temperature to 350 degrees. Bake until the apples are tender and the crumb or crust is golden brown.

## Pastry Dough (Makes two 9-inch piecrusts)

This pastry dough freezes well and will work with any pie!

### Ingredients:

2 ½ cups all-purpose flour, sifted  
¼ tsp. salt  
¾ cup cold vegetable shortening  
3 Tbsp. cold butter, cut into small chunks  
6 Tbsp. ice water

### Directions:

1. Sift flour. Cut shortening and butter into flour with pastry blender or fingers until mixture has the consistency of small peas.
2. Add ice water and blend just until dough holds together.
3. Divide the dough into two pieces; if you are doing the streusel topping store one for later use. Turn the dough onto a floured surface and roll out into a 10-inch circle.
4. Place dough in pie plate and crimp as desired.

## **Streusel Topping:**

### **Ingredients:**

1 ½ cups white sugar

2 cups all- purpose flour

1 cup butter, melted

### **Directions:**

Mix dry ingredients, then fold in melted butter, stirring until it clumps. Sprinkle evenly on top of pie.