

Fresh Apple, Maple and Cranberry Pie

Pastry for two-crust 10" pie

2 Tbsp cornstarch

2 Tbsp. brown sugar

1/2 tsp cinnamon

1/4 tsp salt

1/3 cup maple syrup

1 egg

1/2 tsp vanilla

8 to 10 apples (Empire, Mutsu, Idared or Spy)

1 cup cranberries (easier to chop if frozen)

Peel, core and slice apples (makes about 7 cups). Slice or coarsely chop cranberries (makes about 1/2 cup), and add to apples. Stir together cornstarch, brown sugar, cinnamon, and salt, and sprinkle over prepared fruit. Whisk together maple syrup, egg and vanilla and pour over fruit mixture. Stir until evenly coated.

Roll out 1/2 of the pastry and line a 10" pieplate. Fill with fruit mixture, and roll out the other 1/2 of the pastry. Place on top, trim and seal pastries. Make several slits on top for steam.

Preheat oven to 425 F. Cook for 10 to 12 minutes or until edges start to brown. Lower temperature to 350 F and bake for 40 more minutes. Cool at least 30 minutes before serving. Garnish with cheese if desired.