

CRAB APPLE CRANBERRY HONEY PIE

FOR THE PASTRY

1 1/4 cups all-purpose flour
1 teaspoon sugar
1/4 teaspoon salt
8 tablespoons unsalted butter, cold
3-6 tablespoons ice cold water

for the filling

8 small crab apples (about the size of a golf ball), quartered and cored (no need to peel)
6 oz (1/2 bag) fresh or frozen cranberries
2/3 cup sugar
1/2 teaspoon cinnamon
3 tablespoons orange juice
1/4 cup liquidy neutral honey

I baked this in an 8-inch cast iron pan. You can also use a 8- or 9-inch pie plate.

DIRECTIONS

Prepare your crust: In a bowl, combine the flour, sugar and salt. Cut in the butter, blending until the mixture resembles coarse sand (with some larger pieces of butter). Add four or five tablespoons of the ice water, using a fork to mix the dough together. Add more water, one tablespoon at a time, just until the dough comes together in a slightly crumbly ball. Turn the dough out to a lightly floured surface. Use your hands to shape the dough into a flattened disc. Wrap tightly in plastic wrap and refrigerate for a minimum of 1 hour (up to 24 hours).

Preheat oven to 400F. Spray an 8-inch cast iron pan with baking spray.

Roll out the dough disk on a floured surface to 12-inch round. Transfer to the prepared pan. Fold edge under, forming high-standing rim; crimp.

Sprinkle 1/3 of the cup of sugar in the bottom of the pie, then add the orange juice. Place apple pieces, cut side down until the whole pie plate is full. Sprinkle over the cranberries to fill in the gaps and then sprinkle over remaining sugar and the cinnamon.

Bake pie 10 minutes at 400F. Reduce oven temperature to 375F. Continue baking until juices bubble thickly and crust is deep golden, covering edges with foil if browning too quickly, about 1 hour. Once out of the oven, brush the crust with honey and drizzle remaining honey over the pie while still hot. Let pie cool 1 hour before cutting.