

Pies

Apple Cranberry Pie

Bake Time: 40 minutes

Pastry for 9" two-crust pie

3/4 cup brown sugar

1/3 cup all-purpose flour

4 cups tart apples, pared and sliced

2 tablespoons butter or margarine

1/4 cup sugar

1 teaspoon cinnamon

2 cups fresh or frozen cranberries

Preheat oven to 425 degrees

Combine sugars, flour, and cinnamon in large bowl.

Add fruit. Mix well.

Turn into pastry-lined pan. Dot with butter. Cover and cut slits in top crust. Seal edges.

Bake 40 minutes or until golden brown.

Per Serving (excluding unknown items): 1168 Calories; 24g Fat (17.8% calories from fat); 6g Protein; 242g Carbohydrate; 11g Dietary Fiber; 62mg Cholesterol; 287mg Sodium. Exchanges: 2 Grain(Starch); 3 Fruit; 4 1/2 Fat; 10 1/2 Other Carbohydrates.