

# Apple Berry Pie

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## Servings: 8

*1 package (15 ounce)  
refrigerated pie crusts  
1 teaspoon flour  
3 cups apples, peeled and  
chopped  
1/2 cup sugar  
1/4 cup chopped pecans or  
walnuts  
1/4 cup raisins  
3 tablespoons flour  
1/2 teaspoon cinnamon  
1/4 teaspoon nutmeg  
2 tablespoons margarine,  
melted  
1 can (16 ounce) whole  
berry cranberry sauce*

Preheat the oven to 425 degrees.

Prepare the pie crust according to package directions for a two-crust pie, using a nine-inch pie pan.

Cut the second crust into eight wedges. Set aside.

In a large bowl, lightly combine the apples, sugar, nuts, raisins, three tablespoons of flour, cinnamon, nutmeg and margarine. Spoon into the pie-crust lined pan.

Arrange the pie crust wedges over the berry mixture with the points of the wedges meeting in the center (do not overlap). Peel back the center points of the pie crust to form petals and gently press the points into the crust. Fold the outer edge of each wedge under the bottom crust. Flute.

Bake for 40 to 50 minutes or until the crust is golden brown and the apples are tender.

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Per Serving (excluding unknown items): 244 Calories; 10g Fat (36.4% calories from fat); 2g Protein; 38g Carbohydrate; 1g Dietary Fiber; 5mg Cholesterol; 134mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Fruit; 2 Fat; 1 Other Carbohydrates.