

## Apple Cranberry Slab Pie

Spiced apples play so nicely with the tart cranberries; this pie smells like the best of autumn! Cutting pretty leaf shapes from the dough will create a beautiful slab pie, happily serving a crowd for Thanksgiving or Sunday dinner!

Two recipes of Sweet Olive Oil Pie Crust

8 large baking apples, peeled and sliced ¼ " thick

1 cup fresh cranberries

1 cup brown sugar, packed

¼ cup Cranberry Pear White Balsamic

1 tsp Lemon Infused Olive Oil

¼ cup cornstarch

1 tsp ground ginger

1 ½ tsp ground cinnamon

½ tsp ground Nutmeg

½ tsp sea salt

1 egg, beaten

2 Tbsp raw sugar

Step 1 - Preheat oven to 400°F.

Step 2 – Gently press together the two recipes of pie crust and turn it into a lightly floured surface. Roll to a ½" thick rectangle. Carefully lay the crust in a 9x13" baking dish. The dough will generously fall over the edge of the dish. With a pairing knife, cut off the excess dough to just above the rim of the dish. Set aside.

Step 3 - Lay the excess dough onto the lightly floured surface and cut out leaf shapes about 10 to 15, depending on the size. To make the veins, with a paring knife, gently score a line into the centre of the leaf, from top to bottom, not cutting all the way through. Then, score diagonal lines from the center to the perimeter down the leaf. Repeat on the other side of the line in the opposite direction - you want to try and replicate the veins of leaves! Repeat with the remaining dough and set aside.

Step 3 - In a large bowl, add apples, cranberries, sugar, Cranberry Pear White Balsamic, and Lemon Olive Oil, and toss to combine. Add in cornstarch, spices and sea salt. Toss gently to coat fruit, then add into the baking dish filled with the prepared pie crust.

Step 4 – Arrange the prepared leaves over the filling. Beat the egg and a tablespoon of water together, and brush the crust and leaves with the egg wash, then sprinkle with raw sugar over top dough and leaves.

Step 5 - Bake pie for 25 minutes at 450°F, then lower temperature to 350°F and bake for 30 minutes, or until filling bubbles up and juices thicken. Cool pie for at least 20 minutes before cutting, then serve with your favorite ice cream, caramel sauce or whipped cream.