

Apple Cranberry Pie

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 5 Cups Apples, peeled and cubed
- 1 1/2 Cups fresh cranberries
- 1 Cup Sugar
- 1/4 Cup tapioca
- 1 teaspoon cinnamon
- a pinch of salt
- 2 Tablespoons butter
- Best pie crust: [find the recipe here](#)

Instructions:

Preheat the oven to 425 degrees F.

Place the cubed apples and cranberries into a large mixing bowl. Add the sugar, tapioca, cinnamon and salt to the bowl. Mix until well coated.

Next prepare the crust. Press the bottom crust into the 9.5 inch Pyrex pie dish. Pour the fruit mixture into the pie dish. Top with slices of butter, then cover with the top crust. Slit the top crust a few times. Crimp the edges with the handle of a butter knife. Cover the edges of the crust with foil.

Bake the pie for 30 minutes, then remove the foil and bake for another 10 minutes to brown the edges. Remove the pie from the oven and place it on a cooling rack.