

Rebecca Reilly

chef, author & teacher of cooking, r&d

56 Putnam St #1
Watertown, MA 02472
(617) 633-8410

DUTCH APPLE CRANBERRY STREUSEL PIE *makes one 8-9 inch pie*

1 recipe pie crust of choice
Apple filling
Streusel topping

Apple filling:

5 cups apples, cored and sliced (about 5)—Granny Smith apples work well
2 teaspoons lemon juice
1/2 cup sugar
1/2 teaspoon cinnamon
1/2 cup dried cranberries

Preheat oven to 425° F and butter tart or pie pan well

Roll out pastry and line the pie pan with the pastry, leaving the sides long. Sprinkle the apples with the lemon juice. Mix the sugar and cinnamon together. Toss the apples and cranberries with the cinnamon-sugar and fill the pie shell with apple mixture.

Sprinkle streusel topping over pie.

Bake for 10 minutes then reduce oven temperature to 350° F. and bake until crumb topping is browned and apples are soft, approximately another 50 minutes.

Cool on a rack.

Streusel Topping:

1 cup Pastry Blend or all-purpose (see recipe)
1/2 cup sugar
1/4 teaspoon xanthan gum
1/3 cup gluten-free oats
3/4 teaspoon ground cinnamon
1/4 teaspoon salt
1 stick (1/2 cup) chilled unsalted butter, cut into small pieces

To make the streusel topping, mix pastry blend, sugar, xanthan gum, oats, cinnamon and salt together in medium bowl. Add butter; rub in with fingertips until mixture resembles coarse meal. This can be made ahead.