

# Apple Cranberry Crumble Pie

*As autumn approaches, we long for heartier desserts. This pie can be made ahead and frozen unbaked or baked and frozen. Simply thaw and reheat before serving.*

1 9-inch	frozen deep-dish pie shell
<b>Streusel Topping:</b>	
Three-quarter cup (175 mL)	quick cooking oatmeal (not instant)
One-third cup (75 mL)	all-purpose flour
One-third cup (75 mL)	brown sugar
One-quarter cup (50 mL)	hazelnuts, coarsely chopped (optional)
One-half teaspoon (2 mL)	cinnamon
One-quarter cup (50 mL)	cold unsalted butter, cut into cubes
<b>Filling:</b>	
One-third cup (75 mL)	granulated sugar
Two tablespoons (25 mL)	cornstarch
One-half teaspoon (2 mL)	cinnamon
One-quarter teaspoon (1 mL)	nutmeg
Six medium	Ontario apples, peeled, cored and cut into ¼-inch (0.5 cm) wedges
One cup (250 mL)	Ontario cranberries

1. Preheat oven to 400° F (200° C).
2. Thaw pie shell for 10 minutes. Set on a baking sheet to catch any drips while pie is baking.
3. To prepare streusel, combine oatmeal, flour, brown sugar, nuts and cinnamon in a medium bowl. Add butter cut into cubes. Using fingers or a pastry cutter, cut butter into oatmeal mixture just until fine crumb consistency. Set aside.
4. In a small bowl, stir together sugar, cornstarch, cinnamon and nutmeg. Set aside.
5. In a large bowl, combine apples and cranberries until mixed. Stir in sugar mixture and coat fruit well. Spoon into pie shell. Sprinkle streusel topping evenly over top. Bake on lower shelf in centre of oven for 10 minutes. If topping begins to brown too quickly, cover loosely with a piece of foil.
6. Reduce oven temperature to 350° F (180° C) and continue to bake until apples are tender, filling is hot and topping is a deep golden brown, about 50 minutes.
7. Remove from oven and let stand at least 10 minutes before cutting into wedges. Serve with vanilla ice cream. *Serves 8.*

## ***Nutritional Information Per Serving***

Protein: 3 g    Fat: 13 g    Carbohydrates: 51 g    Calories: 333

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