

Cranberry Pie

with Pomegranate, Orange, Apple, and Pear

TOTAL COOK TIME: 1 hour 45 minutes

FILLING:

2 C fresh or frozen cranberries

1 C pomegranate arils

2 apples, peeled, cored, and diced

2 pears, peeled, cored, and diced

1/2 C granulated sugar

1/4 C brown sugar

1/4 C apple cider

1/4 C orange juice

1/2 C Spiced Apple Chai tea (brewed and strained)

1 † ground cinnamon

1/2 † ground nutmeg

1/4 † ground cloves

1/4 † ground ginger

2 T cornstarch

1/4 † salt

PIE CRUST:

2 pie crusts (store-bought or homemade)

TOPPING:

1 egg, beaten (for egg wash)

1 T coarse sugar (optional)

PREPARE THE FILLING: In a large bowl, combine the cranberries, pomegranate arils, diced apples, diced pears, granulated sugar, brown sugar, apple cider, orange juice, Spiced Apple Chai tea, ground cinnamon, ground nutmeg, ground cloves, ground ginger, cornstarch, and salt. Mix well and let sit for 15-20 minutes to allow the flavors to meld.

PREPARE THE PIE CRUST: Preheat the oven to 400°F. Roll out one pie crust and fit it into a 9-inch pie pan. Trim any excess dough, leaving about a 1-inch overhang.

ASSEMBLE THE PIE: Pour the filling into the prepared pie crust, spreading it evenly. Roll out the second pie crust and place it over the filling. Trim any excess dough, tuck the edges under, and crimp to seal. Cut a few small slits in the top crust to allow steam to escape.

ADD THE TOPPING: Brush the top crust with the beaten egg and sprinkle with coarse sugar, if desired.

BAKE: Place the pie on a baking sheet to catch any drips and bake for 20 minutes. Reduce the oven temperature to 350°F and bake for an additional 35-40 minutes, or until the crust is golden brown and the filling is bubbling.

COOL AND SERVE: Remove the pie from the oven and let it cool for at least 2 hours before slicing to allow the filling to set. Serve warm or at room temperature, optionally with a scoop of vanilla ice cream or a dollop of whipped cream.