

Deep Dish Apple Cranberry Pie

4 apples (large, peeled, cored, and sliced)

2 ½ cups cranberries (fresh or frozen)

¾ cup sugar

¼ cup flour

1 teaspoon apple pie spice

1 pie crust (prepared)

Directions:

1. Stir all ingredients (except for the pie crust) together in a medium sized mixing bowl and place in a 10-inch-deep dish pie pan.
2. Place one pie crust on top of the fruits. Cut 3 or 4 slits to allow the steam to escape.
3. Bake at 375 degrees for about an hour. Serve warm. Refrigerate any leftovers.
4. Yield: 10 servings

Nutrition Information per Serving: 158 calories, 1 g fat, 15 mg sodium, 37 g carbohydrates, 4 g fiber, 1 g protein, 11 mg calcium, 137 mg potassium