



Warrens Cranberry Festival, Inc.

2014 Recipe Contest Winners

Cran-Apple Pie

Fresh Cranberry Category - 1st Place - Nancy Patterson, Tomah, WI



- 1 9" pie shell
- 2 cups fresh or frozen cranberries
- 2 cups tart apples, sliced
- 1/2 cup brown sugar, firmly packed
- 1/3 cup walnut pieces (optional)
- 1 teaspoon cinnamon
- 1/2 teaspoon apple pie spice
- 1 large egg
- 1/2 cup granulated sugar
- 1/2 cup all-purpose flour
- 6 tablespoons melted butter

Preheat oven to 325 degrees. Rinse cranberries with cold water; drain. Cut cranberries in half. Peel and core apples and slice. In medium bowl; combine berries, apples, sugar, nuts and spices. Spoon into pie shell. In a small bowl whisk egg. Stir in sugar, flour and butter. Pour over cranberry mixture and bake for 45 minutes or until golden brown crust and top. Check about 10 minutes before due to be completed baking and sprinkle top of pie with about a tablespoonful of brown sugar and a shake of cinnamon mixed together.

Serve with cinnamon ice cream.

Adapted by Nancy Patterson from a recipe used by 2004-2005 Cranfest Princess Mary Patterson.



The purpose of the Warrens Cranberry Festival shall be to promote the common good and general welfare of the community of Warrens, including holding an annual community festival and raising funds to be used exclusively for civic betterments and social improvements in the Warrens community.