



**1st Place Berry Pie- Cranberry Apple Pat Zell, Necedah**

Pastry - 9 inch 2 crusts

Filling: 1  $\frac{3}{4}$  c sugar,  $\frac{1}{2}$  tsp orange peel.  $\frac{1}{3}$  c flour,  $\frac{1}{2}$  tsp cinnamon,, 3 c sliced pared apples, 2 c fresh or frozen cranberries, 2 tbs oleo.

Preheat oven to 425 degrees. Prepare pastry' and line pie plate with one crust. Stir sugar, flour, orange peel, and cinnamon together, Alternate layers of apples, cranberries and sugar mix. Begin with and end with apples. Dot with oleo and cover with top crust with slits. Seal and flute edges.

Cover edges of crust with foil and bake 40-51) minutes or till crust is brown.