

A Blustery Day Calls For This 100 Acre Wood Pie!

Oh, bother! The holidays are almost here, but this cranberry apple pie is just the thing to share with friends or warm up with on a blustery day.



Ingredients:

- 9" pie pan
- Heavy cardstock
- Red and green gel food coloring
- 1³/₄ c. fresh or frozen cranberries
- 2 tbsp. cornstarch
- 1 tsp. ground cinnamon
- 1/2 tsp. grated orange peel
- 1 egg, beaten
- 1/2 c. fresh cranberries
- 1/4 c sugar, plus 3 tbsp more for coating cranberries
- 2 sheets store-bought pie dough
- Winnie the Pooh template
- Leaf-shaped cookie stamps
- 8 c. tart apples (peeled, cored, and sliced 1/4" thick)
- 1 tbsp. lemon juice
- 1 c. sugar, plus more for sprinkling
- 1/2 tsp. apple pie spice
- 2 tbsp. butter, cold
- 1/4 c. water
- 1/8 c. chocolate chips

Instructions:

1. On a lightly floured surface, roll one piece of pie dough out into a 12-inch circle.
2. Carefully transfer the dough to an ungreased pie pan, and crimp the edges (using your fingers or fork). Transfer to the refrigerator.
3. You can use the Winnie the Pooh template as a guide to cut your shapes out of cardstock (you do not want any marker or ink on your cardstock as it will be touching the pie dough).
4. Roll the second piece of pie dough into a 12-inch circle, and use a sharp knife to cut around your Winnie the Pooh shape. Then use your leaf cookie stamps to cut as many leaves out as you want.
5. Transfer all cut out shapes to a baking sheet lined with parchment paper.
6. Gather the scrap dough, and use gel food coloring to color one half red and the other green. Roll each color out, and again using your cardstock as a guide, cut the shirt out of red, and the scarf out of the green dough. Place these shapes on your baking sheet and transfer the sheet to the freezer for 15 minutes.
7. Preheat the oven to 400° F.
8. In a large mixing bowl, combine the apples, cranberries, lemon juice, cornstarch, sugar, cinnamon, apple pie spice, and citrus peel. Transfer the pie filling to your refrigerated pie shell. Cut the cold butter into small pieces and place around the top of the pie.
9. Arrange the leaf cutouts in any pattern you desire around the edges, keeping an open spot in the middle of the pie for Winnie the Pooh. Use a little water if needed to get any leaves to stick, and to add the shirt and scarf to your Winnie the Pooh cutout.
10. Lightly brush the leaf cutouts with egg wash and sprinkle with a little sugar.
11. Place the pie pan on a baking sheet, and bake for 20 minutes. Then, with the pie in the oven, lower the temperature to 350° F and bake for another 30-40 minutes. If the edges of the crust are getting too brown you can add foil (just fold a 12" piece into a square, cut a circle out, and carefully place over the edges of the pie).
12. While the pie is baking, you can make sugared cranberries to add for decoration. Place 1/4 cup of water and 1/4 cup of sugar in a small saucepan and cook over medium heat, stirring occasionally, until sugar dissolves and it comes to a simmer. Remove from the heat. Carefully add in your cranberries, cover, and let steep for 5 minutes. Then transfer to a piece of parchment paper to cool for about 1 hour before rolling in the extra 3 tablespoons of sugar.
13. When the pie is done baking, transfer to a cooling rack to set for at least 1 hour before slicing. Then place your Winnie the Pooh dough in the oven for 10 minutes (after adding a little egg wash and sugar to it as well).
14. Remove the cutouts and allow to cool on a wire rack for about 15 minutes before using a toothpick and melted chocolate to add the face. You can either melt the chocolate over a double broiler, or in the microwave in 30-second intervals at 50% power (stirring in between each interval).
15. Once everything is set, place Winnie the Pooh in the middle of your pie, decorate with sugared cranberries, and enjoy!