

Cranberry Pie

Makes 1 (9-inch) pie

I used a [fall piecrust cutter](#) to create the leaf pattern for this pie, but I also detail how to make a lattice crust in the recipe below. However you decide to decorate your pie allow the filling to peek out. It's too beautiful to hide.

2 recipes of pastry dough (see recipe below)
12 ounces fresh cranberries, rinsed and drained
1 cup granulated sugar, more for dusting the crust
3 tablespoons Lyle's Golden Syrup
1 packed tablespoon fresh orange zest
1 tablespoon cornstarch
Pinch of salt
Egg wash (1 egg lightly beaten with a little water or milk)
Special equipment: pastry brush, 9-inch pie plate, pastry wheel

Preheat the oven to 400 degrees. Combine the cranberries, sugar, Lyle's Golden Syrup, orange zest, cornstarch, and salt in a small saucepan. Gently heat the mixture, stirring constantly, over medium-low heat. Cook, stirring constantly, just until the sugar dissolves; the mixture will be sauce-like, but the cranberries will not have cooked down. Remove from the heat and let cool to room temperature; to speed this process up, scrape the filling out of the saucepan and into a bowl.

On a lightly floured surface, roll out the chilled pastry dough for the bottom crust to a large 14-inch round approximately 1/4-inch thick. Using your rolling pin, transfer the dough from the counter to the 9-inch pie plate. Trim around the edges as needed and patch up any holes. Place in the freezer for at least 15 minutes.

On a lightly floured surface, roll out the pastry dough for the top crust to a large 14-inch round approximately 1/4-inch thick.

For a decorative leaf crust, use [fall piecrust cutters](#) or a small leaf cookie cutter to cut out about 2 dozen small leaves. Place the leaves on a small-parchment lined baking sheet and place in the freezer for at least 15 minutes.

For a lattice crust, use a pastry wheel to cut 3/4-inch wide long strips of dough.

Pour the cooled cranberry mixture on top of the pastry dough in the pie plate. Brush the edge with egg wash.

To make the decorative leaf crust, starting on the outside edge, arrange the leaves, overlapping them slightly, in a spiral pattern moving towards the center of

the pie. Allow the filling to peek through as you cover the top of the pie. Brush the leaves with egg wash and sprinkle generously with granulated sugar. Chill in the freezer for 20 minutes before baking.

To make the lattice crust, arrange half the strips evenly over the filling. Carefully pull back every other strip a little past the center and place another strip perpendicular on top. Pull the turned back strips over the perpendicular strips and then pull back the strips that weren't pulled back the first time around. Repeat this process, weaving in new strips perpendicularly, until the pie is covered. For a pie where you can see the filling between the lattice, allow some space between strips. For a pie with a tight lattice, do not leave any space between the strips. Brush the lattice with the egg wash and sprinkle with granulated sugar. Chill in the freezer for 20 minutes before baking.

After chilling, bake the pie at 400 degrees for 45 minutes or until the cranberry filling is slowly bubbling. Carefully remove the pie from the oven and allow it to cool before serving. Serve this pie with a scoop of vanilla ice cream.

Pastry Dough

Makes one 9" pie crust (double for pies with a top and bottom crust)

1 1/4 cups all-purpose flour
1/4 teaspoon salt
8 tablespoons cold unsalted butter
5 tablespoons ice cold water

In a large bowl, whisk together the flour and salt. Use two forks or a pastry blender to cut the butter into the flour mixture until the fat is in small lumps. Sprinkle the ice-cold water over the flour mixture and use a fork to pull the mixture together. Add up to 1 more tablespoon of water, in teaspoonfuls, if the dough is not coming together.

Turn the dough out on the counter and, working quickly, mold it into a large ball. Press the ball into a 5-inch disc. Wrap the dough with plastic wrap and refrigerate it for at least thirty minutes and up to one day. Use according to the recipe.