



French Apple Crumb Pie

LIST of INGREDIENTS:

1/4 cup brandy
1/4 cup currants
1-1/2 cups fresh or thawed frozen cranberries
1-1/4 cups granulated sugar
6 tablespoons plus 1 cup unbleached or regular all- purpose flour
1 tablespoon finely shredded orange zest
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
6 cups sliced peeled Granny Smith apples (about 2-1/4 lb.)
10-inch pie pastry for a single-crust pie
2/3 cup firmly packed brown sugar
1/2 cup (1/4 lb.) butter

the Method:

In a small bowl, combine brandy and currants. Cover and let stand until currants are plump, at least 1 hour or up to 1 day.

Preheat oven to 375°. Sort cranberries and discard any that are bruised or decayed. Rinse and drain berries.

In a large bowl, mix 1 1/4 cups granulated sugar, 6 tablespoons flour, orange zest, cinnamon, nutmeg, and salt. With a slotted spoon, lift currants from brandy; reserve brandy. Add currants, cranberries, and apples to sugar mixture and mix well. Taste and add more granulated sugar if desired. Pour filling into unbaked 10-inch pie pastry in pan. Drizzle evenly with reserved brandy.

In another bowl, mix 1 cup flour and the brown sugar. Add butter and cut in with a pastry blender or rub with your fingers until mixture forms small lumps. Sprinkle topping evenly over filling. Set pie in a foillined 12-inch pizza pan or 10 by 15" baking pan. Bake on the bottom rack until juices bubble around edges and through topping, 55 to 65 minutes.

If pie browns too quickly (check after 30 minutes), cover loosely with foil.

Set pie, uncovered, on a rack until cool to touch, 2 1/2 to 3 hours. Cut into wedges.onto a serving plate.

