



Cranberry-Apple Pie with Pecan Shortbread Crust

READY IN



235 min.

SERVINGS



12

CALORIES



685 kcal

DESSERT

Ingredients

- ☐ 1 cup firmly brown sugar light packed
- ☐ 1.5 cups butter softened
- ☐ 2 tablespoons butter melted
- ☐ 0.3 cup flour all-purpose
- ☐ 3 cups flour all-purpose
- ☐ 3 pounds gala apples
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 halves pecan toasted

- ☐ 1 cup pecans finely chopped
- ☐ 12 servings crust
- ☐ 0.8 cup powdered sugar
- ☐ 0.8 cup cranberries dried sweetened
- ☐ 12 servings garnishes
- ☐ 12 servings garnishes

Equipment

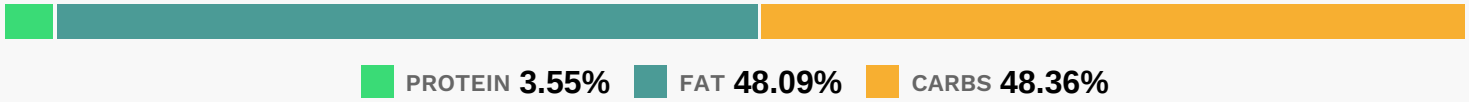
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Prepare Crust: Preheat oven to 35
- ☐ Bake pecans in a single layer in a shallow pan 4 to 5 minutes or until lightly toasted and fragrant, stirring halfway through. Cool completely (about 20 minutes).
- ☐ Meanwhile, beat butter at medium speed with an electric mixer 1 minute or until creamy; add powdered sugar, beating well. Gradually add flour, beating at low speed until mixture is no longer crumbly and starts to come together into a ball. Stir in pecans. Shape one-third of dough into an 8-inch log; wrap in plastic wrap, and chill until ready to use. Press remaining dough on bottom and up sides of a 9-inch springform pan. Cover and chill crust.
- ☐ Prepare Filling: Peel apples.
- ☐ Cut into 1/4-inch-thick wedges. Toss together apples and next 4 ingredients. Spoon mixture into prepared crust.
- ☐ Drizzle with melted butter.

- ☐
- Cut reserved dough log into 8 (1-inch) pieces. Gently shape each piece into a 6- to 8-inch rope. Lightly press each rope to flatten into strips. Arrange strips in a lattice design overfilling.
- ☐
- Bake at 350 for 1 hour to 1 hour and 10 minutes or until juices are thick and bubbly, crust is golden brown, and apples are tender when pierced with a long wooden pick, shielding with foil during last 30 minutes to prevent excessive browning. Cool completely in pan on a wire rack.
- ☐
- Remove sides of pan.

Nutrition Facts



Properties

Glycemic Index:24.75, Glycemic Load:22.88, Inflammation Score:-7, Nutrition Score:11.774782725002%

Flavonoids

Cyanidin: 2.8mg, Cyanidin: 2.8mg, Cyanidin: 2.8mg, Cyanidin: 2.8mg Delphinidin: 0.67mg, Delphinidin: 0.67mg, Delphinidin: 0.67mg, Delphinidin: 0.67mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 2.13mg, Catechin: 2.13mg, Catechin: 2.13mg, Catechin: 2.13mg Epigallocatechin: 0.81mg, Epigallocatechin: 0.81mg, Epigallocatechin: 0.81mg Epicatechin: 8.61mg, Epicatechin: 8.61mg, Epicatechin: 8.61mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.42mg, Epigallocatechin 3-gallate: 0.42mg, Epigallocatechin 3-gallate: 0.42mg Luteolin: 0.14mg, Luteolin: 0.14mg, Luteolin: 0.14mg Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg, Kaempferol: 0.16mg Myricetin: 0.18mg, Myricetin: 0.18mg, Myricetin: 0.18mg, Myricetin: 0.18mg Quercetin: 4.89mg, Quercetin: 4.89mg, Quercetin: 4.89mg

Nutrients (% of daily need)

Calories: 685.16kcal (34.26%), Fat: 37.59g (57.84%), Saturated Fat: 18.17g (113.57%), Carbohydrates: 85.06g (28.35%), Net Carbohydrates: 79.53g (28.92%), Sugar: 42.97g (47.74%), Cholesterol: 66.02mg (22.01%), Sodium: 291.86mg (12.69%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.24g (12.47%), Manganese: 0.83mg (41.72%), Vitamin B1: 0.41mg (27.07%), Fiber: 5.53g (22.12%), Folate: 83.34µg (20.84%), Selenium: 13.66µg (19.51%), Vitamin A: 834.43IU (16.69%), Vitamin B2: 0.26mg (15.22%), Iron: 2.67mg (14.85%), Vitamin B3: 2.86mg (14.29%), Copper: 0.22mg (10.94%), Phosphorus: 98.31mg (9.83%), Vitamin E: 1.32mg (8.83%), Magnesium: 29.96mg (7.49%), Potassium: 251.75mg (7.19%), Vitamin K: 7.24µg (6.9%), Vitamin C: 5.34mg (6.47%), Zinc: 0.83mg (5.56%), Vitamin B6: 0.1mg (5.13%), Calcium: 47.29mg (4.73%), Vitamin B5: 0.46mg (4.57%)