

Superfood Cranberry: Apple Cranberry Pie with Gingered Cream

Cal: 180

2 each	Pie Shell, 10" Unbaked with Vegetable Shortening
4 cup	Apples, Fresh, Peeled, Cored, Diced
3/4 cup	Sugar, Monk Fruit, Granulated
2 tsp	Spice, Cinnamon, Ground
1 cup	Cranberries, Fresh
2 tbsp	Butter, Unsalted
1/4 cup	Cream, Low fat Whipping, Heavy
1 tsp	Sugar, Powdered
1 tsp	Ginger Root, Fresh, Grated

Method

1. Toss diced apples with the sugar and cinnamon and set aside. Carefully remove one pie shell from the aluminum pan and place on parchment paper. Let sit for 10 minutes to defrost and place another paper on top. Roll out the shell so that it is just slightly larger than the 9" pan. Toss the cranberries into the apples and pour the filling into one unbaked pie shell. Dot butter over the top of the filling. Carefully place the rolled dough on top the filling and crimp the edges. Let the pie get cold in the refrigerator for 15 minutes, cut slits on top for steam. Bake in a 350F degree oven for 30 - 40 minutes.
2. Whip heavy cream with the powdered sugar and grated ginger. Portion size: 1 Tbsp. Hold cold in refrigerator before consuming.

Portion size: 1 slice