



What's the Holiday Season without  
**Cranberry?**

## The holidays without Cranberry? Our clients wouldn't dream of it.



Enjoy our recipe for success, too. We'll show you how, at Cranberry.

Our cultivated talent takes a collaborative approach — producing refreshing and satisfying results. Let us heat up your bottom line. For lots more info, stop by [CranberryMarketing.com](http://CranberryMarketing.com) or give us a jingle at 571.248.6973.

### Bright CranApple Pie

- 4 peeled and sliced apples (Granny Smith or Honey Crisp)
- 2 cups cranberries (fresh or thawed from frozen)
- 1/2 cup firmly packed brown sugar
- 3/4 cup sugar
- 1 tablespoon honey
- 1/3 cup flour
- 1 teaspoon cinnamon
- 1/2 teaspoon lemon zest
- 1/2 cup slivered almonds

• Pastry for a 9-inch two-crust pie

Mix first nine ingredients in bowl, let sit for 10 minutes.

Pour into a pastry-lined pie plate.

Cover with top crust. Flute edges.

Brush lightly with beaten egg and sprinkle a scant teaspoon of sugar on top.

Cut slits in top crust.

Bake at 400° on bottom rack for 50 minutes or until golden brown.

Let cool completely, up to 6 hours.

Serve at room temperature or heat in microwave for 10-15 seconds.

