



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 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.

