

Cranberry Raisin Pie

CRUST:

2 cups all-purpose flour
1 teaspoon salt
½ cup vegetable oil
5 tablespoons cold water

FILLING:

1 ½ cups sugar
¼ cup all-purpose flour
½ teaspoon ground cinnamon
¼ teaspoon salt
¼ teaspoon ground nutmeg
1 cup orange juice
2 ⅔ cups fresh or frozen cranberries
1 cup raisins
Milk, optional

In a bowl, combine flour and salt. In another bowl, combine oil and water. Gradually add to flour mixture, stirring with a fork until blended. Shape into a ball; divide dough in half so one ball is slightly larger than the other. Roll out larger ball between two sheets of waxed paper to fit a 9 inch pie plate. Transfer pastry to pie plate; trim pastry even with edge. Set aside.

For filling: combine sugar, flour, cinnamon, salt and nutmeg in a saucepan; gradually stir in orange juice until smooth. Stir in cranberries and raisins; bring to a boil. Reduce heat; cook and stir over medium heat until thickened, about 5 minutes. Pour into crust.

Roll out remaining dough between two sheets of waxed paper. Cut slits in pastry or use a 1 ½ inch holly leaf cutter to make a design. Place over filling. Trim, seal and flute edges. Brush pastry with milk if desired.

Bake at 400 degrees for 35-40 minutes or until golden brown and filling is bubbly. Cool on a wire rack. Refrigerate leftovers.
Yield: 6-8 servings.

Submitted by Helen Short.