



## Cranberry Apple Slab Pie (Small Version)



4.8 from 118 reviews

Author: [Sally](#) Prep Time: 3 hours Cook Time: 55 minutes Total Time: 4 hours Yield: serves 8

*Baked free-form style on a baking sheet, this juicy, sweet, and tart cranberry apple slab pie barely has to cool before digging in! You need 2 crusts and you can use your favorite or store-bought version, but I encourage you to try either linked pie crust recipe below. Review recipe notes and watch the video tutorial before starting.*

## Ingredients

### CRUST

[Homemade Pie Crust](#) or [All Butter Pie Crust](#) (both recipes make 2 crusts, 1 for bottom and 1 for top) extra **all-purpose flour** for work surface, hands, and rolling pin

**egg wash:** 1 large egg beaten with 1 Tablespoon (15ml) milk

### FILLING

5 cups (about 550g) peeled and chopped **apples** (1-inch chunks that are 1/4 – 1/2 inch thick)\*

1 cup (110g) fresh or frozen **cranberries** (do not thaw)

1/2 cup (100g) **granulated sugar**

2 Tablespoons (14g) **cornstarch**

1/2 teaspoon **orange zest**

1 teaspoon **ground cinnamon**

1/4 teaspoon **ground allspice**

1/4 teaspoon **ground nutmeg**

1 Tablespoon (14g) cold **unsalted butter**, cut into small cubes

## Instructions

- The crust:** Prepare either pie crust recipe through step 5.
- The filling:** In a large mixing bowl, stir the apples, cranberries, sugar, cornstarch, orange zest, cinnamon, allspice, and nutmeg together until combined. Set aside as you roll out the bottom pie crust. (Butter is used in step 5.)
- Line a half sheet pan with parchment paper or a silicone baking mat. Set aside. Make sure you have enough room in your refrigerator for the pan because the assembled pie must chill for at least 15 minutes before baking.
- Roll out the chilled pie dough for bottom crust:** Remove 1 disc of pie dough from the refrigerator. Keep the other in the refrigerator until you're ready for the top crust. On a lightly floured work surface using a lightly floured rolling pin, begin rolling the dough out into a

rectangle. Make sure to turn the dough about a quarter turn after every few rolls and to really ensure the dough isn't sticking to the work surface, flip it over a few times during this process. Keep everything lightly floured. I find anywhere around a 10×14 inch rectangle is great. Dough should be about 1/8-inch thick. Tip: Your hands are your best tool in this step. Use your hands and fingers to smooth cracking edges and keep the sides straight. You can watch me do this in the video. Carefully transfer the rolled out dough to the lined pan.

- 5 **Add filling & fold dough edges:** Using a spoon or your hands, tightly pile the filling onto the rolled out pie dough leaving a 1.5 inch border around the edges. Keep filling tight and compact to minimize air pockets. Discard any leftover juices in the filling bowl. Dot the pieces of **butter** on top of the filling. Fold dough edges over filling and pinch edges.
- 6 **Roll out 2nd chilled pie dough for top crust:** For a lattice top as shown in the video, roll out pie dough into a large oval, about 1/8 inch thick. (Exact dimension doesn't matter, but thickness does). Using a sharp knife or pizza cutter, cut 6 2-inch strips of dough. See video starting at 3:35 for a visual of the following lattice weaving– lay 3 strips diagonally and evenly spaced on top of the filling. Use a longer strip in the center of the pie and shorter strips on the ends. Fold center strip back. Place 4th strip diagonally in opposite direction over the end strips and under the center strip. Fold center strip back over 4th strip. Fold end strips back. Lay 5th strip in opposite direction on top. Unfold the 2 strips back so they lay over the 5th strip. Fold bottom center strip back. Place last strip in opposite direction over end strips and under center strip. Fold center strip back on top. **For a full crust top** as shown in photos below, roll out pie dough into the same size rectangle as the bottom crust, about 10×14 inches. Drape over filling.
- 7 **Seal edges:** If you have excess top crust dough that lays over the bottom dough edges, no need to trim it. Instead, fold the excess dough back to make a thicker edge and pinch together with the bottom pie dough to seal. Flute the edges with your fingers or crimp with a fork. If edges aren't sealing well and fluting or crimping is too difficult, the dough may be too warm at this point. Stop what you are doing and refrigerate the pie for 10-15 minutes then try again.
- 8 **Egg wash:** Brush the pie dough with egg wash. If you used a full top crust (not lattice), use a sharp knife to cut 3-5 slits in the top crust for air vents. Refrigerate pie uncovered for 15 minutes as oven preheats. (Or refrigerate up to 1 day. Cover lightly if refrigerating longer than 15 minutes.)
- 9 Preheat oven to 375°F (190°C).
- 10 Bake pie for 45-55 minutes or until the top crust is golden brown and the filling's juices have been bubbling up through the lattice/vents for at least 5 minutes.
- 11 Remove pie from the oven and cool for 5 minutes before slicing and serving.
- 12 Cover leftovers tightly and store in the refrigerator for up to 5 days.

## Notes

- 1 **Special Tools** (affiliate links): [Apple Peeler](#), [Zester](#), [Rolling Pin](#), Half Sheet Pan (this is [my favorite](#)), Parchment Paper (I love [these sheets](#)), [Pastry Brush](#), [Pizza Cutter](#)

- 2 **Make Ahead / Freezing Instructions:** There are a couple ways to make this pie ahead of time. Assemble the pie through step 8 and refrigerate assembled pie for up to 1 day. Or assemble and bake the pie 1 day in advance– after pie cools, cover tightly and keep at room temperature. The pie crust dough can also be prepared ahead of time and stored in the refrigerator for up to 5 days or in the freezer for up to 3 months. Baked and cooled pie also freezes well for up to 3 months. Thaw overnight in the refrigerator and allow to come to room temperature before serving. (Feel free to warm the slices in the microwave.)
- 3 **Apples:** You need 3-4 medium apples. I recommend a mix of tart and sweet apples– I like using Granny Smith and Honeycrisp.
- 4 **Chilling Assembled Pie Before Baking:** Chilling the shaped pie in the refrigerator before baking helps it maintain shape in the oven. Remember, cold pie dough is always best. I usually refrigerate the assembled pie for 15 minutes as the oven preheats. If you're nervous to chill the baking sheet in the refrigerator then bake it (which can cause warping), after chilling it, you can very slowly and carefully lift the parchment/baking mat as a whole–with the chilled pie on top– and place it all on another (not cold) baking sheet to bake.

**Find it online:** <https://sallysbakingaddiction.com/cranberry-apple-slab-pie/>