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Cran-Apple Pie

Yield: 1, 9-inch pie to serve 6 to 8

Crust for 9-inch double crust pie

4 cooking apples

1 cup fresh cranberries, coarsely chopped

1 cup sugar

1/2 cup flour

1/2 teaspoon cinnamon

1/4 teaspoon freshly grated nutmeg

2 tablespoons butter

1 egg, beaten with 1 tablespoon water to make an egg glaze for the top crust

2 tablespoons sugar

Preheat oven to 375°. Line a 9-inch pie pan with pie dough.

Peel, core and slice the apples and place in a large bowl. Toss with the cranberries.

Stir together the sugar, flour, cinnamon and nutmeg; toss this with the apples and cranberries.

Pile apple mixture into crust. Dot top with butter.

Top with apples with pie dough, crimping the edges to keep in the juices. Make a slit in the top crust to let the steam out.

Brush the pie dough with the egg glaze and then sprinkle evenly with the 2 tablespoons sugar.

Bake 35 to 45 minutes or until crust is golden brown.

Braided Bread

Yield: 1 loaf

1, 12-ounce loaf frozen bread dough, defrosted

6 ounces goat cheese

¼ cup chopped sun-dried tomatoes

1 tablespoons chopped fresh rosemary

2 cloves garlic, minced

Egg glaze: 1 egg beaten with 1 tablespoon water

Preheat oven to 350° Line a baking sheet with parchment or spray with non-stick spray.

On a floured surface, roll out the bread dough into a 12" x 15" rectangle.

Place the goat cheese in a thin line (about 1" wide) down center of rectangle, going the long way.

Stir together the sun-dried tomatoes, rosemary and garlic. Place on top of the goat cheese. You should have about 5" of dough on either side of the fillings.

Use a pastry scraper or kitchen shears to make long cuts along the edge of the dough on either side of the filling. The cuts should be about ½" wide.

Starting at one side, criss-cross the cut strips over the filling. Pinch the ends of the braid together to keep in the filling.

Transfer braided dough to prepared baking sheet. Brush dough with egg glaze.

Bake 15 to 20 minutes or until lightly golden brown.

Optional fillings:

Cream cheese (8 ounces cream cheese + 1/3 cup sugar), raspberry jam, chocolate chips.

Blue cheese crumbles. Plain cream cheese, marinated artichokes, roasted peppers, roasted garlic. Pizza sauce, cheese, pepperoni and other pizza favorites = Braided Pizza Bread!