



# Cranberry Citrus Slab Pie



## INGREDIENTS

¾ cup Hy-Vee granulated sugar  
¾ cup Hy-Vee brown sugar, packed  
½ tsp Hy-vee salt  
½ cup plus 3 tbsp. water, divided  
4 (8-oz.) pkgs. frozen whole cranberries  
½ cup Hy-Vee orange marmalade  
¼ cup fresh orange juice  
2 tbsp Hy-Vee corn starch  
¼ cup Hy-Vee unsalted butter, chopped  
4 recipes Single-Crust Pie Pastry  
1 Hy-Vee large egg  
2 tsp turbinado cane sugar  
It's Your Churn premium vanilla bean ice cream, for serving  
Orange zest, for garnish

## PREPARATION

- 1** Whisk together granulated and brown sugars and salt in a large saucepan. Add ½ cup water. Bring to a boil over medium heat; cook for 5 minutes or until sugar is dissolved, stirring frequently. Add cranberries, marmalade, and orange juice. Simmer, uncovered, over medium-low heat for 10 to 12 minutes or until most of the cranberries have popped.
- 2** Whisk together corn starch and 2 tablespoons water in a small bowl until corn starch is dissolved. Slowly stir into cranberry mixture. Stir in butter until melted. Remove from heat; cool to room temperature.
- 3** Preheat oven to 400°. Press 2 pastry dough disks together. Roll the pastry, from center to edge, on a lightly floured surface into a 16x12-inch rectangle. Fold pastry in half and place in prepared pan. Unfold and gently ease into bottom and side a 15x10x1-inch nonstick baking pan. Trim pastry ½-inch beyond the edges of the pan; fold under pastry even with pan edges. Spread cooled pie filling into pastry-lined pan.
- 4** For lattice, press remaining 2 pastry dough disks together. Roll the pastry, from center to edge, on a lightly floured surface into a 16-inch square. Cut into 20 (¾-inch-wide) strips.
- 5** Arrange 8 pastry strips diagonally on top the filling, placing them about ¾-inch apart. Weave an additional 8 strips perpendicular to the other strips to create a lattice pattern. Trim excess dough from strips; press ends to edges of pastry-lined pan to seal.
- 6** Lay remaining 4 strips on edges of pan to form a border; trim ends. Gently press down on border strips to seal. Whisk together egg and remaining 1 tablespoon water in small bowl. Brush pastry lattice with egg mixture. Sprinkle with turbinado sugar.
- 7** Bake for 40 to 45 minutes or until filling is bubbly in center and crust is golden brown. If necessary, loosely cover edges with foil during the last 20 minutes to prevent overbrowning. Cool completely on wire rack. To serve, top with vanilla ice cream. Garnish with orange zest, if desired.

## NUTRITION FACTS

Calories: 360  
Total Fat: 18g  
Saturated Fat: 5g  
Trans Fat: 2g  
Cholesterol: 13mg

Sodium: 347mg  
Carbohydrates: 47g  
Fiber: 2g  
Sugar: 21g  
Protein: 3g