

Wisconsin Harvest Pie (Adapted from the kitchen of Mrs. Tally Peters)

2 cups tart apples (sliced)

2 cups dried cranberries

2 cups dried tart cherries

1 egg

½ cup maple syrup

¼ cup honey ¼ flour

1 tsp cinnamon

½ tsp coarse salt

Butter or lard

Mix egg, sugar, flour, cinnamon, and salt in a large bowl. Add fruit to bowl. Mix all ingredients (accepting the butter) and fold into pie crust. Dot with butter. Sprinkle with salt. Bake 15 minutes at 425 degrees. Reduce oven temperature to 350 degrees and bake for 35 minutes. Cool two hours before serving.