

CELEBRATING INTERNATIONAL WOMEN'S DAY



Women in hospitality



Madelaine Sperry

Erin Mills Lodge

1 at
YEAR | Schlegel
Villages

25 YEARS
in hospitality

What makes you proud to work in hospitality?

To work along side other strong creative women.

What's your advice for women who aspire to work in hospitality?

Share your knowledge, experiences and be supportive of one another.

Apple pear cranberry pie

This recipe is the perfect mix of flaky pastry and sweet Ontario fruit!

Ingredients

Dough

- 2 ½ cups all-purpose flour
- ½ tsp salt
- 1 tsp brown sugar
- ½ cup cold unsalted butter (cut into ½" pieces)
- ½ cup cold Crisco (cut into ½" pieces)
- 1/3 cup of cold spring water

Filling

- 4 Granny Smith apples (peeled, cored and cut into ½" pieces)
- 4 Bartlett pears (peeled, cored and cut into ½" pieces)
- 1 ½ cups of frozen or fresh cranberries (not dried)
- Zest of 2 oranges
- 1 cup white sugar
- 4 Tbsps cornstarch

Crumble

- ½ cup all-purpose flour
- ½ cup white sugar
- ¼ cup cold unsalted butter

Directions

Dough

1. Put all ingredients except water into a processor
2. Pulse until mixture becomes crumbly
3. Add water and pulse until a smooth dough forms
4. Remove dough from processor, place on floured board and work by hand until all flour is combined
5. Refrigerate for 1 hour

Filling

6. Combine apples, pears, cranberries, zest in a large bowl
7. Mix together sugar and cornstarch in a separate small bowl
8. Pour sugar/cornstarch mixture over fruit mixture
9. Stir and let sit while preparing crumble

Crumble

10. Combine ingredients in bowl and rub gently between fingers until a crumble forms



Assemble

1. Cut pie dough in ½
2. Roll out pie dough and place in 2 – 9" pie plates
3. Trim pie dough leaving an extra ½" all the way around the plate
4. Fold under and crimp edges for a nice decorative look
5. Stir fruit filling again
6. Divide filling between 2 pie plates – Top with crumble
7. Bake at 325–350 degrees until pies are bubbling and crust is golden



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