



WHAT'S THE HOLIDAY SEASON WITHOUT CRANBERRY?

## The holidays without Cranberry? Our clients wouldn't dream of it.

Enjoy our recipe for success, too. We'll show you how, at Cranberry Marketing Associates™.

Our cultivated talent takes a collaborative approach — producing refreshing and satisfying results.

Let us heat up your bottom line. For lots more info, stop by [cranberrymarketing.com](http://cranberrymarketing.com) or give us a jingle at **571.248.6973**.



### Bright CranApple Pie

- 4 peeled & sliced apples
- 2 cups cranberries (fresh or frozen)
- 1/2 cup firmly packed brown sugar
- 3/4 cup sugar
- 1 tablespoon honey
- 1/3 cup flour
- 1 teaspoon cinnamon
- 1/2 teaspoon lemon zest
- 1/2 cup slivered almonds

Pastry for a 9-inch two-crust pie

Mix first nine ingredients in bowl. Pour into a pastry-lined pie plate. Cover with top crust. Seal edges and cut slits in top crust. Bake at 400 ° for 50 minutes or until golden brown.



**CRANBERRY**

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REFRESHING MARKETING + GOOD FOR YOU™