



## Alaska Railroad-Traveling on a Train for the Holidays

### **Cranberry Pie**

*There were special menus on the trains for celebrating the holidays in style*

1-1/4 cups granulated sugar

2 Tablespoons all-purpose flour

3/4 cup water

2/3 cup seedless raisins

2 cups fresh cranberries

1 teaspoon vanilla

1 two-crust dessert pie pastry (See attached recipe for scratch pie dough recipe used by the Baltimore & Ohio lines, or use purchased refrigerated pie crusts.

1 egg mixed with 1 Tablespoon water for golden crust.

- In saucepan, combine sugar and flour.
- Add water, raisins, and cranberries, bring to a boil, reduce heat and simmer for 10 minutes.
- Remove from heat and cool to room temperature. Stir in vanilla.
- Shape unbaked pie crust into 9 to 9-1/2-inch pie pan.

- Pour cranberry mixture evenly into an unbaked 9-inch pie crust.
- Cover with twisted lattice dough strips over the top.
- Fold and trim edges; flute pie crust.
- Bake in preheated 400-degree oven for 20 minutes or turning light brown.
- Brush lightly with whisked egg mixture; return to 350-degree F. oven for about 20 minutes or until pie crust is golden brown.
- If pie browns too quickly, lightly cover crust with foil.
- Cool before serving Yield: one 9-inch pie

**Cook's Note:** The original pie baked at 350 degrees F. for 40 to 50 minutes and didn't have an egg glaze. My oven required a hotter temperature for browning.

### **For the Original Recipe and Train Information**

See: *Dining by Rail*, James D. Porterfield, New York, St. Martin's Griffin, 1993, p. 209 for pie recipe and p.154 for pie crust.

**About the Recipe:** Tender pie crust holds a perfectly sweetened, fresh cranberry filling, which is filled with surprise raisins. Crusty lattice strips are artistically arranged over the top, making the pie look holiday special.

### **Traveling by Train on the Holidays**

On Christmas day, the railroads tried to be hospitable hosts to passengers, who found it necessary to travel away from home and miss the festivities associated with the holiday. A traditional dinner was served along with the usual thought given to taste and eye appeal. The dinners often featured surprising twists on conventional foods.

### **Baltimore & Ohio Recipe for Dessert Pie Dough**

1 cup all-purpose flour  
 1/2 Tablespoon confectioners' sugar  
 Pinch salt  
 1/4 cup shortening  
 1/2 Tablespoon butter, melted  
 1 teaspoon milk  
 1 teaspoon heavy cream  
 1/2 cup ice water, or as needed

- In a bowl, mix flour, sugar, and salt with a fork. Cut shortening in with a pastry cutter until coarse (pealike).
- Continue mixing, gradually add butter, milk, and heavy cream. Add just enough ice water to make dough medium soft.
- On hot days, let dough set in the refrigerator for 45 to 60 minutes to chill through.
- Sprinkle some flour over the dough and onto the surface. Roll dough to ½ inch thickness, then carefully remove to pie pan.