

PEACH-MANGO CANNING JAR PIES

INGREDIENTS

for the Crust

2 1/2 cups all purpose flour
1 tablespoon sugar
3/4 teaspoon salt
10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces
1/3 cup chilled solid vegetable shortening, diced
6 tablespoons (or more) ice water

for the Filling

1/2 cup granulated sugar
3 tablespoons cornstarch
2 tablespoons finely grated lemon zest
2 tablespoons fresh lemon juice
Pinch table salt
2 cups fresh mango, 1/2 inch dice
3 cups peaches (can be fresh or frozen*), 1/2 inch dice

Optional

1/4 cup apricot jam
2 tablespoons lemon juice

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball, then flatten into a disk. Wrap in plastic and chill 2 hours.

Preheat to 400F and prepare a 6 oz canning jars** with cooking spray. Mix together sugar, corn starch, lemon juice and lemon zest in a medium bowl. Add mango and peaches and toss to blend.

Roll out dough disk on floured surface to 1/3 inch thick. Cut out rounds and nestle them into the canning jars. Fold edges under, forming high-standing rim above the pan; crimp. Add filling. Roll out remaining pie dough and cut out hearts large enough almost large enough to cover the jar surface. Place in oven and bake pie 20 minutes. Reduce oven temperature to 350F and continue baking until juices bubble thickly and crusts are deep golden, about 30-40 more minutes. Remove and let cool on a wire rack.

Mix together apricot jam and lemon juice until smooth. Using a pastry brush, glaze lightly over entire surface of pie (this will give it a nice sheen and additional flavor). Let pie cool 1 hour before cutting.

*If using frozen peaches, look for the kind that say "no sugar added". Thaw overnight in a colander over the sink or a bowl to remove excess liquid.

** I used these Weck canning jars: <http://www.crateandbarrel.com/weck-10-oz.-canning-jar/s261312>