

## WINTER SPICE APPLE PIE

### 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 filing

2 pounds Pink Lady or Honey Crisp apples, peeled, cored and thinly sliced

3 tablespoons store bought caramel sauce (i.e. ice cream topping)

3 tablespoons apple butter

2 tablespoons gingersnap liqueur

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground allspice

1/2 teaspoon ground ginger

1/8 teaspoon ground cloves

pinch of salt

1 tablespoon canola oil

2 tablespoons corn starch

Plus

2 tablespoons milk, for egg wash

1 egg yolk, for egg wash

You will also need: small apple shaped and leaf shaped cookie cutters

### 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.

To make your filing, combine caramel sauce, apple butter, gingersnap liqueur, spices, oil and corn starch in a mixing bowl and create a paste. Add apples and toss to combine. Let sit for 10 minutes or so while you roll out the crust.

Preheat oven to 400F. Spray a 9-inch pie tart with a removable bottom with cooking spray.

Roll out dough disk on floured surface to 12-inch round. Transfer to the prepared tart pan, Fold edge under, forming high-standing rim; crimp. Add filling by placing each apple slice upright individually. This is very time consuming but creates the neat swirl pattern. Using remaining dough, cut out a few leaves and apples and using the egg yolk, "paste" to the crust. Using a pastry brush, paint egg yolk over the crust edge. Bake pie 10 minutes at 400F. Reduce oven temperature to 375F. Continue baking until juices bubble thickly and crust is deep golden, covering edges with foil if browning too quickly, about 1 hour.

Let pie cool 1 hour before cutting.