

Apple Wassail Pie

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Ingredients:

pie crusts – you can make your own or use the refrigerated ones

6 – 8 apples of your choice, depending on the size of your pie dish (I use Braeburn because I like them a little tart)

4 TBSP flour, divided

2 TBSP orange juice

1 TBSP orange liqueur (can substitute with another TBSP orange juice)

½ tsp orange zest

½ cup brown sugar

¼ cup sugar

¼ tsp salt

1/2 tsp cinnamon

¼ tsp nutmeg

¼ tsp ground cloves

OPT: egg wash

Directions:

*Preheat oven to 425 degrees. Line your lower oven rack with tin foil in case your pie spills over.

*Spread 1 TBSP of flour onto a pie crust. Turn the crust into your pie plate so the flour is on the bottom. Gently fit the crust evenly into the pie plate.

*Core, peel and slice the apples. Place in a bowl and mix with the orange juice, orange liqueur (if using) and orange zest.

*Mix in the remaining flour, sugars, salt, cinnamon, nutmeg and cloves. Gently mix, then pour into and arrange evenly in the prepared crust.

*Put the top crust over the fruit, tucking and crimping the sides. Cut a few slits into the center of the top crust. Brush with egg wash if desired.

*Bake for approximately 45 minutes, it's done when you can see the filling bubbling. Check after 25 minutes and add a crust shield if necessary. Serve warm or at room temperature.