

Sin is in

Pie crust of your choice (homemade or store bought)

14 slices Bacon (10 slices for the top weave and 4 to cook and crumble)

reserved bacon grease

8 granny smith apples

Squeeze lemon juice

1 tsp cinnamon

½ cup maple syrup (give or take)

¾ cup brown sugar

½ cup flour

¼ cup white sugar

springform pan (or a deep dish pie plate)

Roll out a thicker bottom pie crust than you normally would. (you want a substantial base for all the apples and bacon.) Chill the pie crust until ready to use.

On a piece of parchment, construct a weave of bacon. Place in a cold oven and turn oven on to 300F. Let the bacon weave bake away.

In a large fry pan, fry the last 4 slices of bacon until crisp. Be careful not to burn the bacon or the pan.

Save the bacon fat in a bowl for later.

Peel, core and slice your apples. Toss with some lemon juice. Mix with the brown sugar, cinnamon and flour.

Add the white sugar to the hot pan with the bacon grease and tasty bits to start the caramelizing process. Add in about ¼ cup of maple syrup.

Tip the apples into the pan and cook until caramelized and thickened but you don't want the apples cooked through. Let the mixture cool.

Crumble the four slices of bacon and mix in with the apples.

When the bacon weave is cooked, but not crisp, remove it from the oven and place it on paper towels to drain.

Remove the pie crust from the fridge and brush the entire surface with bacon fat.

Pour the apples and syrup mixture into the crust and bake at 400F for 20minutes. Check the pie, if the edges are browning, cover with foil and bake another 10 minutes.

Top the pie with the bacon weave. Brush the bacon with 2 tbsp maple syrup. Bake for 10

minutes.

Remove pie, brush bacon with more maple syrup, reduce oven temp to 300. Bake for another 10 to 12 minutes.