

Simple Apple Pie©

Makes 2–9.5 inch deep dish pie plates

Rum—Ingredients:

1/2 cup Bacardi™ rum, light or dark or other
1 cup Craisins™, raisins or dried apricots

Method:

In a small pot, heat rum and add Craisins™. Let sit until ready to use.

Apple—Ingredients:

4 medium green Golden Delicious apples (or 3 large), peeled, cored, slice into small pieces
1 large lemon, or two small, zest
1/4 cup. lemon juice
1 cup walnuts, chopped
1 cup whipping cream
4 medium eggs or 3 large
2–8.1 oz. pkgs. White Lily™ Wild Berry Muffin Mix

Method:

Preheat convention oven to 375°, convection oven to 350°.

In a large mixing bowl, mix apples, lemon zest and lemon juice. Add walnuts and Craisins™ with rum.

In a small container mix whipping cream and eggs, just stirring enough so egg yolks are broken, and fold into apple mixture. Add muffin mix and fold together. Mixture will be on the dry side.

Spray 2–9.5 deep dish pie plates with a non-sticking spray. Divide mixture into pie plates and bake 25–30 minutes or until nice and brown. Set on a rack to cool. Pierce top of pies with a fork.

Raspberry Glaze—Ingredients:

2 oz. Kerry Gold™ butter
1/2 cup (3 heaped Tbsp.) raspberry jam
3–4 Tbsp. Grand Marnier™, rum, bourbon or fruit liqueur

Method:

In a small pot, heat butter and jam. Melt until jam is melted smooth. Add Grand Marnier™. As soon as the pies come out of the oven, pierce tops with a fork and heat again. Pour boiling hot glaze over the pies. Eat hot, warm or cold.

Topping—Ingredients:

2 cups whipping cream
4 Tbsp. Jello™ White Chocolate Instant
Pudding and Pie Filling (not sugar free)

Method:

In a small bowl, whip ingredients together with the Magic Wand using the flat blade or your hand mixer. Serve with slices of pie or serve pies with ice cream.

Hint: *Cool pies and refrigerate for 2–3 days or put unwrapped in the freezer. When frozen, wrap airtight. Keeps for one month. Defrost slowly in the refrigerator. Eat cold or put pie in the microwave for 1–2 minutes.*

