

Apple Pomegranate Pie

Ingredients:

1 batch Mama's Double Crust Pie Dough

Or one package Mama's Pie Crust

6 cups sliced apples,

1 orange

1 tsp. orange zest

2 Tbsp. orange juice

½ cup sugar

⅓ cup brown sugar

½ tsp. cinnamon

¼ tsp. ginger

3 Tbsp. Mama's Almond or Coconut Blend
Flour

½-¾ cup pomegranate arils

1 egg white, lightly beaten

1 Tbsp. water

Directions: Preheat oven to 425.

Start by preparing apple filling. If you prepare the dough first it will get tough while waiting for you to prepare filling and will be harder to work with.

Peel and slice the apples and place in large bowl. Zest your fresh orange. Then cut orange in half. Add one tsp. zest to the apples. Squeeze on half of orange and add 2 Tbsp. of the orange juice to the apples. Mix well.

In a separate bowl combine sugar, brown sugar, cinnamon, ginger, and flour. Mix well. Fold sugar mixture into apples and coat evenly.

Make pie crust per directions. Roll out into two crusts.

Place pie shell in pie pan. Add apple mixture. Sprinkle pomegranate arils over top of apples. Add top layer of pie crust. Seal crust. Cut five slits in top. If desired use a miniature cookie cutter to add to the middle of the crust for design.

Baste crust with egg mixed with water. Sprinkle crust lightly with sugar.

Bake at 425 for 25 minutes. Reduce heat to 325 and bake for 25 minutes more. Cover edges with foil if needed to prevent over browning.



GFM TIP: This recipe is best using Mama's Coconut Blend Flour. If you don't have pomegranates just omit them and you will still have a tasty apple pie.

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