

## GINGER HARVEST APPLE PIE

*Shared by Janet Kluffinger*

### Ingredients:

#### Pie Crust

5½ cups flour  
2 tsp salt  
1 lb lard  
1 egg  
1 Tbsp vinegar  
Cold water

#### Ginger Apple Filling

6-8 large apples (McIntosh, Golden Delicious, Granny Smith)  
1 cup sugar  
1 ½ Tbsp Flour  
½ tsp salt  
1 tsp cinnamon  
½ tsp nutmeg  
1 tsp grated fresh ginger  
Grated zest from one orange  
2 Tbsp butter

#### Glaze

1 egg, beaten  
Large Crystal Sugar

#### Instructions

Preheat oven to 425°F

Pie Crust (makes enough for 3 pies; extra can be frozen for later use)

Mix flour and salt in a large bowl

Cut in lard until mixture resembles a coarse oatmeal (don't overwork the mixture); make a well in the center of the flour mixture

In 1 cup measure, whisk egg and vinegar together; add cold water to make 1 cup of liquid

Add liquid to flour mixture and stir until just mixed; knead dough a few times to make an even consistency (don't overwork the dough!)

Bottom crust: On floured surface, roll out 1/6 of the dough into a 12" circle and fit into 9" pie plate, set aside

Top crust: Roll out 1/6 of the dough into a 12" square and cut into ½" strips

#### Ginger Harvest Apple Pie Filling

Peel, core and chop apples; place in a large saucepan

Stir in flour, salt, cinnamon, nutmeg, orange peel and ginger

Simmer over medium heat, stirring frequently, till sauce is thickened and apples are just tender (approx 15 mins)

Remove from heat, stir in butter, and cool until room temperature

Pile cooled filling into prepared pie shell

Place strips of pie pastry in a lattice pattern over the top of the filling

Crimp edges

Brush top of pie with beaten egg and sprinkle with sugar

Bake pie at 425F for 10-15 minutes, until top of the pie is golden

Turn oven down to 350F and bake for another 35 minutes until filling is bubbling through the lattice top around the edges of the pie

Remove pie from oven and cool on wire rack & enjoy!