

Old Home Apple Pie With Buttered Rum Sauce

No Fail Pie Crust

4 cups all purpose flour
3/4 cup chilled butter; cut into pieces
1/2 cup chilled lard; cut into pieces
(MV - note- I used all butter)

1/4 cup **cold** milk
1 egg; beaten
1 Tbs. apple cider vinegar
3/4 tsp. salt

Egg Wash

1 Egg white
1 Tbs. heavy cream

Apple Filling

1 cup dried currants
1/4 cup spiced dark rum
8-10 large Granny Smith apples; peeled,
cored, and sliced (MV - note - I used
Golden Delicious)
2 1/2 Tbs. lemon juice
1/3 cup instant tapioca
1 1/4 cups sugar
2 tsp. ground cinnamon
3/4 tsp. grated nutmeg
1/4 tsp. ground cloves
3/4 tsp. salt

[Buttered Rum Sauce](#)* as desired

Prepare Pie Crust: In a large mixing bowl add flour and salt and stir to mix. Cut butter and lard into flour until large coarse crumbs form. In a separate bowl combine all wet ingredients and mix well. Mix wet ingredients into flour mixture a little at a time until dough forms a ball. Cut 1/3 of the dough off, wrap in plastic, and refrigerate. Wrap remaining dough in plastic and refrigerate.

Prepare Filling: In a large mixing bowl soak currants in 1/4 cup rum for 30 minutes. Add the remaining filling ingredients and stir to mix well. Cover with plastic wrap and set aside for 1 hour until juices run.

Assemble Pie: On a floured board or pastry cloth **gently** roll the larger piece of dough to 1/8" thickness. Lay dough into bottom of a cool 12" Dutch oven so that it fits snugly on bottom and 3 inches up the sides. In a small bowl stir together egg yolk and cream to prepare wash. Brush entire surface of bottom crust with egg wash. Pour apple filling into pie shell pressing apples down gently. Gently roll out remaining pie dough to 1/8" thickness. Dampen edges of bottom crust with water. Place top crust over filling and seal edges by gently pressing top and bottom crust together. Trim excess dough with a knife then flute edges. Using a paring knife cut a 1/2" hole in the center of the top crust. Cut 5-6 more slits in a spoke pattern. Sprinkle 2 Tbs. sugar over top of pie crust.

Bake pie using 12 coals bottom and 18 coals top for about 1 hour until top crust is golden brown and filling is bubbly. For even browning make sure to rotate the base and lid of the oven a 1/4 turn in opposite directions every 10-15 minutes.

Serve with warm Buttered Rum Sauce spooned over the top of each piece.

Serves: 12-14