

## Apple Pie ~ Best Ever

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*For the pastry use the recipe under desserts.*

**Pastry - enough for a 9  
1/2" deep dish pie with  
top cover or lattice**

**Apple Spice Mixture**

1/2 cup brown sugar  
3 TB flour  
1 tsp cinnamon

**Apple Mixture**

6 Braeburn or  
Jonathan apple  
sliced  
2 TB Captain Morgan's  
Spiced Rum  
1 TB Lemon Juice  
butter for dotting  
on the filling - baby  
finger size dots  
1 TB Grand Marnier or  
other orange-  
flavored liqueur



- 1 Turn the oven on to 425° and get your pie paste ready. Line a 9" inch glass pie pan with your bottom crust and remember it will shrink so take a little over the edge. I just poke fork holes so it doesn't puff up. Bake the bottom crust for 10-15 minutes so that it looks dry, flaky and a little golden. Take it out and let it sit while you do the rest and turn the oven down to 350°.
- 2 Mix together the spice mixture and set aside.
- 3 Mix the lemon juice, grand marnier and rum together. Start paring, coring and slicing the apples. I toss with the juice mix to keep them from turning brown as I put them into the bowl til done.
- 4 Now toss the apples with the spice mixture and into the bottom crust. Dot with pie with about 6 tsp butter spots. Cover or Lattice the top, trim and flute the edges. Cover the edges with a 3" strip of tin foil to avoid it from over browning.
- 5 Bake for 40 minutes and remove the tin foil, continue to bake until crust is golden brown and filling is bubbling approx 30 min. Remember to cut slits in the top if you didn't lattice to allow steam to escape.

### Source

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Source: Out of My Head with memories of my Mom's pie

Web Page: [www.featherstonesolutions.com](http://www.featherstonesolutions.com) [www.janstephens.com](http://www.janstephens.com)

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