



#MakeItGAP

RECIPES

BACON APPLE LATTICE PIE

From Chrissy Haynes
GAP Project Manager/Creative Support Director

YIELD: 12 Slices

INGREDIENTS:

- 1/2 (14.1 oz.) package refrigerated piecrusts
- 3/4 cup firmly packed light brown sugar
- 2 Tbsp cornstarch
- 1 tsp ground cinnamon
- 1/2 tsp ground cardamom
- 1/2 tsp freshly grated nutmeg
- 1/2 tsp ground cloves
- 6 cups (1/2-inch-thick) slices peeled Fuji apple (about 5 apples)
- 10 to 12 GAP Certified bacon slices

PREPARATION:

Preheat oven to 350°F. Unroll piecrust, and fit into a 9-inch pie plate. Fold edges under.

Stir together brown sugar and next 5 ingredients with a fork in a large bowl. Add apple slices, tossing to coat. Arrange apple slices in prepared crust, spooning sugar and accumulated juices over apple. Arrange bacon slices in a lattice design over filling; gently press ends of strips, sealing to piecrust. Cover pie with aluminum foil. Place pie on a baking sheet. Bake for 1 hour. Remove foil. Bake for 40 more minutes or until crust is golden brown and bacon is crisp.

Remove pie from baking sheet, and let cool on a wire rack for at least 1 hour before cutting into wedges.

Recipe adapted from www.myrecipes.com, By Morgan Murphy, recipe by Oxmoor House