

Category: Desserts

Decadent Fruit Pie

Angela Harder

Pre- mix #1 in large ziploc:

1 cup flour
1/4 tsp salt

Pre- mix #2 in ziploc:

1/4 cup brown sugar
1/4 tsp cinnamon

Package separately:

1/2 cup vegetable shortening (in container or double ziplocs)
1/4 cup flour
1 1/2 cups dried apples (if you have some fresh ones, you can add to make it more juicy)
... or any wild fruit you might have such as wild blue berries!

This a great if you have wild blueberries or fruits from the forest. If you don't dried apples will still be decadent. Cut up the dried apples and cover with boiling water and let sit for 15 min. Drain and set aside.

In the large ziploc with pre-mix #1, add shortening and mix in bag until it is in big crumbs. Add 2-3 Tbsp of cold water and mix until it forms a ball. Put some extra flour in the bag and shake to make sure bag and pastry ball is coated inside with flour. Make sure bag is closed and does not have air in it. Lay on a flat surface and roll out pastry in ziploc with nalgene bottle until it is all even. Grease your 10- 12 inch dutch oven. Cut ziploc open and turn the pastry into the dutch oven and peel off the ziploc. Pat into place. If there is extra dough you can put it on top.

Place dried apples (or wild berries) into middle of pastry. Sprinkle sugar/ cinnamon mixture over top. Bake for 30-40 min at 350F.

Variations: Pack an extra recipe of flour and shortening to make a pastry top for the pie. Make a crumb topping of quick oats, brown sugar and butter.