

CAMELIZED MAPLE APPLE PIE WITH CANDIED BACON CRUMBLE

INGREDIENTS:

CRUMBLE

3 SLICES OF BACON
1 TBSP. DARK BROWN SUGAR

1/4 C ALL PURPOSE FLOUR
1/4 C DARK BROWN SUGAR
1/4 C UNSALTED BUTTER, SOFT
1/2 TSP BAKING POWDER
1/4 TSP APPLE PIE SPICE
1 PINCH SALT

INNER FILLING

8 GRANNY SMITH APPLES
1/2 LEMON JUICED
1/2 C MAPLE SYRUP

1/4 C BUTTER
1/2 C MAPLE SYRUP
1 TBSP MAPLE EXTRACT
1/3 C DARK BROWN SUGAR
2 TBSP APPLE CIDER VINEGAR

TOP LAYER

6 GALA APPLES
1 TBSP LEMON JUICE
1/4 C LIGHT BROWN SUGAR
1/4 CUP MAPLE SUGAR

1 TBSP HEAVY WHIPPING CREAM
1 TBSP MAPLE SUGAR

PREPARATION:

1) PREHEAT OVEN TO 400°. PLACE BACON ON BAKING SHEET AND SPRINKLE 1 TBSP BROWN SUGAR OVER THE TOP. BAKE UNTIL CRISP ABOUT 15-18 MINUTES. THEN REDUCE TEMP TO 350°

2) LINE 9" PIE PLATE WITH CRUST, REFRIGERATE

3) PEEL CORE AND SLICE GRANNY SMITH APPLES INTO 1/2" WEDGES AND TOSS WITH HALF OF A JUICED LEMON AND 1/2 CUP MAPLE SYRUP

4) ROAST APPLES AT 350 IN SINGLE LAYER ON PARCHMENT LINED BAKING SHEETS FOR 30-45 MINUTES UNTIL SOFT AND THEN SET ASIDE TO COOL.

5) MELT 1/4 C BUTTER IN A LARGE SKILLET AND ADD MAPLE SYRUP, MAPLE EXTRACT, DARK BROWN SUGAR. SIMMER 5 MINUTES THEN STIR IN VINEGAR AND SIMMER TO REDUCE/THICKEN FOR AN ADDITIONAL 5 MINUTES

6) TOSS ROASTED APPLES WITH THE SAUCE FROM STEP 5, AND SET ASIDE

7) IN A FOOD PROCESSOR, BLEND THE CRUMBLE INGREDIENTS (FLOUR, BROWN SUGAR, BUTTER, BAKING POWDER, APPLE PIE SPICE, AND SALT). ADD THE BACON AND PULSE UNTIL CRUMBLED.

8) PLACE 1/2 OF CRUMBLE INTO THE PIE CRUST, ADD THE GRANNY SMITH APPLE FILLING, ADD THE REMAINING CRUMBLE. RETURN THE PIE TO THE FRIDGE.

3

9) SLICE THE RED GALA APPLES IN 1/2 LENGTHWISE, REMOVE THE CORE AND SEEDS, SLICE LENGTHWISE WITH A MANDOLIN INTO 1/8" THICK SLICES.

10) PLACE THE APPLE SLICES IN A LARGE BOWL. SPRINKLE WITH BOTH SUGARS AND TOSS TO COAT. LET STAND 10 MINUTES

11) TRANSFER THE APPLES TO A LARGE SKILLET OVER LOW HEAT. SIMMER GENTLY TO SOFTEN TO THE POINT THAT THE SLICES CAN BE EASILY BENT, BUT NOT SOFT ENOUGH TO BREAKDOWN. APPROX 10 MINUTES. TRANSFER THE APPLES BACK TO THE BOWL TO COOL ENOUGH TO HANDLE.

12) INCREASE OVEN TEMP TO 425°

13) BEGIN TO ARRANGE THE THIN APPLE SLICES AS THE TOP LAYER OF THE PIE. PLACE THEM SKIN SIDE UP WORKING FROM THE OUTER EDGE, ALONG THE PERIMETER OF THE PIE, POSITIONING EACH NEW SLICE TO COVER ABOUT 1/3 OF THE APPLE SLICE IMMEDIATELY PROCEEDING IT.

14) ONCE THE FIRST ROW IS COMPLETE, CONTINUE WITH THE NEXT ROW AROUND, OVERLAPPING AS IN THE FIRST ROW, AND NESTING EACH SLICE SNUGGLY AGAINST THE ROW PRECEDING IT. WORK TOWARD THE CENTER OF THE PIE ARRANGING THE SLICES IN AS DENSE A PATTERN AS POSSIBLE.

15) WHEN THERE IS AN INCH OR SO LEFT IN THE CENTER, PREPARE THE CENTER BUD BY TIGHTLY ROLLING ONE INTO A SPIRAL. WIND ANOTHER SLICE AROUND THEAT SPIRAL, AND CONTINUE WITH ADDITIONAL SLICES UNTIL THE "ROSE BUD" IS LARGE ENOUGH TO FILL THE SPACE IN THE CENTER OF THE PIE.

16) COVER AND RESERVE THE SYRUP REMAINING IN THE BOTTOM OF THE BOWL OF THE THIN APPLE SLICES

17) BRUSH THE WHIPPING CREAM ONTO THE EXPOSED CRUST AND SPRINKLE WITH MAPLE SUGAR

18) BAKE AT 425 FOR 20 MINUTES AND THEN REDUCE THE HEAT TO 375 AND CONTINUE BAKING 30-40 MINUTES UNTIL APPLES ARE SOFT AND CRUST IS EVENLY BROWNED

19) SET ON WIRE RACK TO COOL. IMMEDIATELY BRUSH THE RESERVED SYRUP OVER THE HOT APPLE SLICES TO PREVENT THEM FROM DRYING OUT. LET PIE COOL COMPLETELY BEFORE SLICING TO SERVE

20) USE A VERY SHARP KNIFE TO CUT FROM THE OUTER CRUST TOWARD THE CENTER TO PREVENT THE ROSE PATTERN FROM BREAKING APART WHILE SLICING.