

Apple Bourbon Pie

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If you're cooking for the holidays this year, be sure to add this recipe to the menu. Full of late fall flavors from smoky bourbon, rich raisins, buttery nuts, and sweet apples, this pie will create a lasting finish for your holiday spread.

Ingredients:

½ cup raisins
½ cup bourbon
3 pounds apples, peeled, sliced
¾ cup sugar
2 tablespoons all-purpose flour
1 tablespoon cinnamon
¼ teaspoon salt
1/8 teaspoon nutmeg
½ cup chopped pecans or walnuts, toasted
1 (15-ounce) package refrigerated pie crusts
2 teaspoons apricot preserves
1 tablespoon buttermilk
1 tablespoon sugar

Directions:

- 1) Combine raisins and bourbon in a small bowl; soak 2 hours.
- 2) Preheat oven to 450°F.
- 3) Place apples in a large pot and add just enough water to cover. Bring to a boil over high heat, reduce to a simmer, and cook, covered, until apples are tender, about 15 minutes.
- 4) Combine sugar, flour, cinnamon, salt, and nutmeg in a large bowl; add apples, raisins in liquid, and pecans, stirring.
- 5) Fit 1 pie crust into a 9-inch pie plate; brush preserves over the surface. Spoon apple mixture evenly into pie crust.
- 6) Roll remaining pie crust to press out fold lines; cut with a 3-inch leaf-shaped cutter. Mark veins on leaves with a pastry cutter or sharp knife. Arrange pastry leaves over apple mixture; brush leaves with buttermilk and sprinkle with sugar.
- 7) Bake 15 minutes; reduce oven temperature to 350°F and bake an additional 30 to 35 minutes, until pie is bubbling.