

Mock Mincemeat Pie

Old-fashioned mincemeat contained tiny bits of meat and/or beef suet, a type of fat. This modern, meatless version is a great mix of apples, dried fruits, and warming spices.

Recipe by Carolyn Beth Weil, Bon Appetit Magazine

http://www.bonappetit.com/recipes/2009/11/mock_mincemeat_pie#ixzz1XmGvy5rS

Ingredients

2 pre-made rolled 12-inch round pie crusts (not frozen crusts – refrigerated rolled crusts)

Filling

1 1/2 pounds Granny Smith apples (about 3 large – peeled, quartered, cored, cut into 1/2-inch cubes)

1 cup dried currants

3/4 cup golden raisins

3/4 cup sweetened dried cranberries

3/4 cup diced dried apricots

1/2 cup dried tart or sweet cherries

1 cup sugar

2 tablespoons mild-flavored (light) molasses

2 tablespoons dark rum

2 tablespoons brandy

2 tablespoons cornstarch

2 tablespoons (1/4 stick) unsalted butter

1 teaspoon finely grated orange peel

3/4 teaspoon finely grated lemon peel

1/2 teaspoon ground ginger

1/4 teaspoon ground cinnamon

1/4 teaspoon ground allspice

Large pinch of ground cloves

Large pinch of fine sea salt

1 tablespoon heavy whipping cream

1 tablespoon sugar

Preparation for Filling

Place 1/3 of apples in processor. Using on/off turns, chop into small pieces. Transfer chopped apples to large saucepan. Repeat chopping remaining apples in 2 more batches in processor; add to saucepan. Place all dried fruit in processor. Using on/off turns, chop until beginning to stick together. Add dried fruits to saucepan with apples. Add sugar, molasses, rum, brandy, cornstarch, butter, orange peel, lemon peel, spices, and sea salt; stir to blend. Simmer over medium-low heat until mixture is very thick, stirring often to prevent scorching, about 10 to 12 minutes.

Remove from heat. Transfer pie filling to large bowl and cool completely, about 1 hour.

Position rack in bottom third of oven; preheat to 375°F. Transfer 1 crust to 9-inch glass pie dish, leaving dough overhang. Spread cooled filling in crust. Cut second crust into 1/2-inch-wide strips. Using the strips, make a lattice pattern on top. Fold crust edge and strips in; press edge with tines of fork to seal.

Whisk cream and sugar in small bowl to blend for glaze. Brush glaze over lattice.

Bake pie 15 minutes. Reduce oven temperature to 350°F and continue to bake until crust is golden brown and filling is bubbling, 50 to 60 minutes. Transfer pie to rack and cool completely for filling to set.

Can be made 1 day ahead. Cover and refrigerate. Let stand at room temperature 2 hours before serving. If desired, rewarm pie in 325°F oven 10 to 15 minutes before serving.

Serve pie warm with hard sauce. Hard Sauce recipe: <http://tastykitchen.com/recipes/desserts/hard-sauce/>