



Schnitz Pie

This classic PA Dutch recipe is traditionally made for Amish weddings. Recipe adapted from The Pennsylvania Dutch Cookbook.

Ingredients

- 1 lb schnitz (dried apples)
- 1 orange, rind and juice
- 2 cups sugar
- 2 T cinnamon
- Prepared pie crusts
- Butter



Directions

1. Cover schnitz with water and let soak for at least 4 hours.
2. Preheat oven to 450 degrees F.
3. Pour the schnitz and water into a large pot. Add orange rind, juice, and more water (if needed). Boil on medium heat until soft, approximately 20 minutes.
4. Remove the pot from the heat, drain the liquid, and remove the orange rind. Add the apples to a large mixing bowl and stir in sugar and cinnamon.
5. Pour the apple mixture into pastry-lined shell, and dot with butter. Cover with a top crust or lattice strips.
6. Bake pie at 450 degrees F for 10 minutes, then reduce heat to 350 degrees F and continue to bake for 30 minutes.

Makes enough for 2 pies.



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