

BLUE RIBBON EARL GREY APPLE PIE

A Harney Tea Jamboree Recipe



Ingredients:

- 1 15-oz. package pastry for a 9-inch double-crust pie (or make your own!)
- 1 C white sugar
- 3 T strong brewed Earl Grey tea
- 2 T all-purpose flour
- 1 T lemon juice
- 1 t cinnamon
- ½ t ginger
- ¼ t nutmeg
- ¼ t salt
- 6 C peeled and sliced Granny Smith apples

Directions:

1. Preheat the oven to 425°F. Line a 9-inch pie plate with 1 pie crust.
2. Combine sugar, tea, flour, lemon juice, cinnamon, ginger, nutmeg, and salt in a large bowl. Mix well.
3. Spread a layer of apples over the pie crust. Sprinkle some of the sugar mixture on top. Repeat layers until the pie plate is full.
4. Dot butter over the apples. Cover with second pie crust. Press edges together to seal; trim any excess. Poke holes in the top with a fork so steam can escape.
5. Bake in the preheated oven until crust is golden brown, 40-50 minutes. Cool completely before slicing.
6. Congratulate yourself on your blue-ribbon achievement! A little ice cream on top? Why not!