

Apricot-Custard Pie

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 8

*1 pie crust
1/2 cup apricot preserves
1 tablespoon cornstarch
1 tablespoon water
1/8 teaspoon ground ginger
4 eggs, lightly beaten
1/2 cup sugar
2 teaspoons vanilla
1/4 teaspoon ground cardamom
1/8 teaspoon salt
2 cups half-and-half, light cream or whole milk*

Preparation Time: 40 minutes

Bake: 52 minutes

Preheat the oven to 450 degrees.

On a lightly floured surface, roll the pie crust from the center to the edge into a twelve-inch circle. Wrap the pastry circle around a rolling pin. Unroll into a nine-inch pie plate. Ease the pastry into the pie plate without stretching it. Trim the pastry to 1/2-inch beyond the edge of the pie plate. Fold under the extra pastry even with the edge of the plate. Crimp the edge as desired. Do not prick the pastry. Line the pastry with a double thickness of foil.

Bake for 8 minutes. Remove the foil. Bake for 4 to 5 minutes more or until the pastry is set and dry. Remove from the oven. Reduce the oven temperature to 350 degrees.

In a small saucepan, combine the preserves, cornstarch, water and the ginger. Cook and stir over medium heat until thickened and bubbly. Spread over the bottom of the pastry shell.

For the filling: In a medium bowl, combine the eggs, sugar, vanilla, cardamom and salt. Gradually stir in the half-and-half.

Place the pastry shell on the oven rack. Carefully pour the filling into the pastry shell. Cover the edge of the pie with foil to prevent overbrowning.

Bake for 25 minutes. Remove the foil. Bake for 15 to 20 minutes more or until a knife inserted near the center comes out clean. Cool on a wire rack. Cover and chill within two hours.

If desired, pipe or spoon whipped cream on the pie and sprinkle with additional cardamom.

Per Serving (excluding unknown items): 241 Calories; 9g Fat (31.8% calories from fat); 5g Protein; 37g Carbohydrate; 1g Dietary Fiber; 106mg Cholesterol; 221mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fat; 1 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	241	Vitamin B6 (mg):	trace
% Calories from Fat:	31.8%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	60.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	7.6%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	9g	Folacin (mcg):	21mcg
Saturated Fat (g):	2g	Niacin (mg):	trace
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	3
Cholesterol (mg):	106mg	% Daily Value:	n.n%
Carbohydrate (g):	37g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	1/2
Protein (g):	5g	Lean Meat:	1/2
Sodium (mg):	221mg	Vegetable:	0
Potassium (mg):	63mg	Fruit:	0
Calcium (mg):	30mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	163IU		
Vitamin A (r.e.):	39RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 241 **Calories from Fat:** 77

% Daily Values*

Total Fat	9g	13%
Saturated Fat	2g	12%
Cholesterol	106mg	35%
Sodium	221mg	9%
Total Carbohydrates	37g	12%
Dietary Fiber	1g	3%
Protein	5g	
Vitamin A		3%
Vitamin C		3%
Calcium		3%
Iron		6%

* Percent Daily Values are based on a 2000 calorie diet.