

Maple, Apple & Cheddar Pie

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Servings: 8

Preparation Time: 30 minutes

Bake Time: 1 hour

1 recipe Pastry For A Double-Crust Pie

1/2 cup sugar

2 tablespoons all-purpose flour

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

5 cups (5 medium) apples (Jonathan or McIntosh), peeled and thinly sliced

1 1/2 cups (6 ounces) white cheddar cheese, shredded

6 tablespoons maple syrup

1 tablespoon whipping cream

1/4 cup toasted pecans (optional), chopped

Preheat the oven to 375 degrees.

Prepare the Pastry for a Double-Crust Pie. On a lightly floured surface, slightly flatten one portion of dough. Roll the dough from the center to the edge into a 12-inch circle. Wrap the pastry circle around the rolling pin. Unroll into a 9-inch pie pan or plate. Ease the pastry into the pie pan without stretching it. Set aside.

For the filling, in a bowl, stir together the sugar, flour, cinnamon and salt. Add the apples. Toss to coat.

Add the cheese and four tablespoons of the maple syrup. Stir to combine.

Transfer to the pastry-lined pie pan. Drizzle with cream.

Trim the pastry even with the edge of the pie pan.

Roll the remaining dough into a 12-inch circle. Cut slits in the pastry. Place the pastry circle on the filling. Trim the pastry to 1/2-inch beyond the edge of the pie pan. Fold the top pastry edge under the bottom pastry. Crimp the edge as desired. Cover the edge of the pie with foil to prevent overbrowning.

Bake for 40 minutes. Remove the foil. Bake about 20 minutes more or until the apples are tender and the pastry is golden brown.

Transfer to a wire rack.

Brush with the two tablespoons of maple syrup.

If desired, sprinkle with pecans.

Cool for one hour. Serve slightly warm.

Per Serving (excluding unknown items): 101 Calories; 1g Fat (6.4% calories from fat); trace Protein; 24g Carbohydrate; trace Dietary Fiber; 3mg Cholesterol; 69mg Sodium. Exchanges: 0 Grain(Starch); 0 Non-Fat Milk; 0 Fat; 1 1/2 Other Carbohydrates.