

RECIPE

From The

BLACK POT

of



APPLE PANDOWDY

Prep: 15 minutes * Cook: 45 minutes * Serves: 6 * Dutch Oven: 12"

CRUST

- 1 $\frac{1}{2}$ cups all purpose flour
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup solid vegetable shortening cold
- 3 to 4 Tbsp cold water

FILLING

- 1 tsp ground cinnamon
- $\frac{1}{4}$ tsp ground nutmeg
- $\frac{1}{4}$ tsp ground cloves
- $\frac{1}{4}$ tsp salt
- 9 medium apples, peeled, cored, and cut into $\frac{1}{2}$ inch slices
- $\frac{1}{2}$ cup light molasses
- 2 Tbsp (1/4 stick) butter

Top with Ice Cream or Whipped Cream

To make the crust, sift the flour and salt into a bowl. Add the shortening and, using 2 forks, or your fingertips, toss until mixture resembles coarse crumbs. Add enough water to hold the dough together. Gather it into a ball, wrap it with plastic wrap or waxed paper, and refrigerate for 1 hour.

Preheat the 12 inch shallow DO to 400 degrees

To make the filling, in a large bowl, combine the cinnamon, nutmeg, cloves, and salt. Add the apples and toss to coat. Transfer the apples to a 14" shallow Dutch Oven. Drizzle the molasses over the apples. Dot with the butter.

On a light floured surface, roll out the chilled dough into a 12 to 13" circle. Fold the dough into thirds and place over the top of the filling in the 14" shallow DO. Do not worry if the he edges do not reach the sides of the DO.

Bake for 10 minutes. Reduce the temperature to 325 degrees and continue baking for about 30 minutes until the crust is golden and the filling is bubbling hot. Remove from the coals and push the crust into the filling in several places, so the hot filling oozes up and over the crust.

Cool and serve with Whipped Cream or Ice Cream.