

THE GOODLIFE SOCIETY RECIPE COLLECTION

Dave's Sour Cream Apple Pie with rum-soaked raisins!

It was my grandmother's recipe and what she always taught me was to feel free to make it my own but add my "signature" and that's what the raisins are...my friend Charlie makes his own rum and I soaked a half cup of raisins overnight in this golden goodness and it adds yet another layer of flavor and a slight kick that would make my granny proud! And yes, I make my crust from scratch using lard!

For the topping

- 3 tablespoons unsalted butter, softened
- 1/4 cup plus 2 tablespoons sugar
- 1 teaspoon cinnamon
- 2 tablespoons all-purpose flour
- 1/2 cup Irish Steel Oats

For the filling

- 1 1/3 cups sour cream
- 2/3 cup sugar
- 1/4 teaspoon salt
- 2 teaspoons vanilla extract
- 2 large eggs
- 3 tablespoons all-purpose flour
- 5 large Granny Smith apples (about 2 1/4 pounds)
- 1/2 cup Charlie's Rum-soaked raisins (use a good, dark rum – soak overnight)
- ginger whipped cream as an accompaniment (1 teaspoon ginger folded into whipped cream)

Preparation

Roll out the dough 1/8 inch thick on a lightly floured surface, fit it into a 10-inch (6-cup capacity) pie plate, and flute the edge decoratively. Chill the shell while making the topping and the filling.

Make the topping:

In a small bowl, blend together the butter, the sugar, the cinnamon, oats and the flour until the mixture is combined well and chill the topping, covered, while making the filling. (hint: couple tablespoons of water softens the oats just right)

Make the filling:

In a large bowl, whisk together the sour cream, the sugar, the salt, the vanilla, the eggs, and the flour until the mixture is smooth, add the apples, peeled, cored, and sliced thin, and stir the filling until it is combined well.

Spoon the filling into the chilled shell – put the raisins on top, they'll sink in during baking - smoothing the top, and crumble the topping evenly over it. Bake the pie in the middle of a preheated 350°F oven for 1 to 1 1/4 hours, or until it is golden and the apples are tender, transfer it to a rack, and let it cool completely. Serve the pie with the ginger whipped cream.