

upside-down apple pie

from Taste of Home Comfort Foods Fall 2009

2 cups flour
1/2 teaspoon salt
6 tablespoons shortening
2 tablespoons cold butter
5 to 7 tablespoons orange juice

FILLING

6 tablespoons butter, melted, *divided*
1/2 cup packed brown sugar
1/2 cup chopped pecans
1 cup sugar
1/3 cup flour
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
8 cups thinly sliced peeled Golden
Delicious apples

GLAZE

1/2 cup confectioners' sugar
2 to 3 teaspoons orange juice

- In a large bowl, combine flour and salt; cut in shortening and butter until crumbly. Gradually add orange juice, tossing with a fork until dough forms a ball. Divide into two balls. Wrap in plastic wrap and refrigerate for at least 30 minutes.
- Line a 9-in. deep-dish pie plate with heavy-duty foil, leaving 1-1/2-in. beyond edge; coat foil with cooking spray. Combine 4 tablespoons melted butter, brown sugar and pecans; spoon into pie plate.
- In a large bowl, combine the sugar, flour, cinnamon, nutmeg, apples and remaining butter; toss gently.
- On waxed paper, roll out one ball of pastry to fit pie plate. Place over nut mixture, pressing firmly against mixture and sides of pie plate; trim to 1-in. beyond edge of plate. Fill with apple mixture.
- Roll out remaining pastry to fit top of pie and place over filling. Trim to 1/4-in. beyond edge. Fold bottom pastry over top pastry; seal and flute edge. Cut four 1-in. slits in top pastry.
- Bake at 375 degrees for 20 minutes. Cover edges loosely with foil and bake 30 minutes longer or until apples are tender.
- Cool 15 minutes on wire rack. Invert onto a serving platter; carefully remove foil. Combine glaze ingredients and drizzle over pie.