

Dessert

Dutch Oven Apple Pie

Makes 6-8 Servings

Prep Time: 15-20 minutes peeling and slicing apples

Allergy Alert: Dairy. Alleviated by using oil instead of butter.

Ingredients

8 cups baking apples, thinly sliced and peeled

1 teaspoon nutmeg

2 tablespoons lime juice

1/2 teaspoon salt

1/2 to 1 cup sugar (to taste – if using sweet apples, use less sugar)

2 tablespoons butter or margarine or oil

2 premade pie crusts – 14"

1 teaspoon cinnamon

Slow Cooker Instructions

Ready for testing.

Dutch Oven Instructions

Cooking Time: 45-60 minutes

Ideal Dutch Oven Size: 6 qt or 12" diameter

Coals: 10 Bottom and 15 on Top (~350 degrees)

Optional: Line the Dutch oven with aluminum foil using the Troop Resource Foil Method described in the front of the cookbook.

1. In a one-gallon zip lock bag, mix peeled and sliced apples with lime juice and shake.
2. Add dry ingredients to zip lock bag and shake lightly.
3. Place one crust, which is about 14" in diameter on the floor of the 12 inch Dutch oven.
4. Press crust firmly against the sides of the Dutch Oven.
5. Add the apple mixture and spread evenly over the bottom of the Dutch Oven.
6. Add 2 tablespoons butter in pieces over the top of apples. Alternative: drizzle 2 tablespoons of vegetable oil.
7. Lay the second crust on top of apples and press it firmly against the first crust.
8. Optional: Fold the two joined crusts down by pinching crust around one finger in classic style.
9. Cut steam vents.
10. Bake with 10 briquettes on the bottom and 15 on top for 45 minutes to 1 hour.
11. Remove from heat and cool; serve slightly warm.

