

09/07/12 - Pink Lady Apple Hives

Yesterday was a good day for experiments. No one home, coast clear, I had the kitchen all to myself. With Rosh Hashanah looming and fall around the corner new crop apples and pomegranates are starting to show up at farmer's markets. I wanted to do some new apple desserts for the season and I made this incredibly cute and wonderfully delicious little apple bombs. My husband said, why don't you call them Apples Wellington or I thought perhaps Apple Dumplings, Apple Bombs, but I settled on Apple Hives. I even had the idea if you use Rome Beauty apples to call them Rome Domes. Tacky maybe, but yesterday I used Pink Ladies from the market for this trial run. Next time I will try either new Golden Delicious or Honey



Serves 8

1 recipe Pie crust dough:

3 cups flour

2 teaspoons salt

2 teaspoons sugar

1 cup shortening (Crisco) or Organic coconut oil (solid at room temperature)

1 extra large egg

1 tablespoon white vinegar (Heinz)

6 to 7 tablespoons ice water

Filling:

4 large perfect apples (Pink Ladies, Honey Crisp or your favorite)

1 teaspoon cinnamon

4 large very moist dates, split in half and pit removed (new crop, they are just in)

1/2 cup brown sugar

1 extra large egg

First assemble the pie dough and refrigerate for an hour. To assemble pie dough place flour salt and sugar in a medium bowl. Cut shortening into flour until it resembles the size of peas. In a small bowl, whisk together egg, vinegar, and ice water. Pour liquid over flour and gather dough together into a ball. Do not knead dough, just gather together. Separate dough into two discs, wrap each disc in plastic wrap and refrigerate.

While dough is chilling, prepare apples. Peel apples, slice in half, and core using a melon ball scoop. Carefully remove stem ends with a paring knife.



Heat oven to 375° F. Place a date half in cavity created by removing seeds from center of each apple half. Sprinkle each apple half with a bit of cinnamon. Cover cut side of apple with brown sugar. Remove pastry from refrigerator. Roll out first

disc into a large circle about 14 to 15 inches in diameter. Cut circle in quarters.



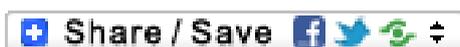
Wrap each package by folding like an envelope. Seal and turn package so a



Beat last egg in a small dish. Brush packages with beaten egg and place in oven.



You may serve this plain, with ice cream, frozen yogurt, or caramel sauce. Enjoy



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