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Plum Good Apple Pie

By News Canada

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Flaky Crust:

2 1/4 cups (550 ml) Five Roses Cake & Pastry Flour

1 tsp (5 ml) sugar

3/4 tsp (3 ml) salt

1/4 cup (50 ml) cold butter

1/2 cup (125 ml) shortening

1 egg

Ice water

Filling:

1 lb (500 g) red plums, stoned and sliced

3 large apple peeled, and chopped

1 tbsp (15 ml) lemon juice

3/4 cup (175 ml) granulated sugar

3 tbsp (45 ml) Five Roses All Purpose Flour

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3/4 tsp (3 ml) cinnamon

1 egg yolk

1 tsp (5 ml) milk

granulated sugar

Crust: In a bowl mix flour, sugar and salt. Using pastry blender, cut in cold butter, then shortening until the size of peas. In a measuring cup, beat egg and stir in enough ice water to equal 1/2 cup (125 ml). Stir egg mixture, 1 tbsp (15 ml) at a time, into flour mixture until pastry is moistened and holds together in a ball. Press dough together and flatten into two 5-inch (13 cm) rounds; wrap with plastic wrap and chill for 30 min.

Filling: In a bowl toss fruit with lemon juice. In a small bowl, stir sugar, flour and cinnamon; stir well into fruit. Roll out pastry on lightly floured surface to 1/8-inch (3 mm) thickness, to fit 8-inch (20 cm) pie plate. Trim edge of pastry and brush edge lightly with water. Roll out pastry for top crust, cutting steam vents. Spread plum/apple mixture evenly into bottom crust. Place top crust over cutting about 3/4-inch (1.5 cm) overhang; fold under bottom crust edge, pressing to seal. Finish crust edge as desired. In small bowl mix egg yolk and milk, brush a little over crust and sprinkle with a little sugar. Bake at 425°F (220°C) for 10 min.; reduce to 350°F (180°C) and bake for another 30 min. or until apples are soft and crust is golden brown.

For "free" recipes call Five Roses at 1-800-561-3455 or visit

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Dessert Tips: Enjoy These Pie Possibilities

By News Canada

(NC)—There may not be a better dessert than a mouth-watering slice of pie fresh from the oven. But serving your pie with a dollop of whipped cream, or "a la mode" with a cool scoop of vanilla ice cream can dress up this treat. Add a dash more creativity and a humble pie becomes a true work of art that will have your family and friends coming back for seconds.

"You can make your own pie from scratch or serve one our new line of frozen "unbaked" pies –that look and taste just like they're homemade," says Chris Glowienka, spokesperson for Sara Lee. "Either way, here are some other 'pie possibilities' to elevate this favourite dessert from delectable comestible to mouthwatering masterpiece."

- Make individual treats by cutting a baked and chilled pumpkin pie into bite-sized squares. Place a decorative toothpick in each bite.
- Sprinkle the top of your apple pie with shredded cheddar cheese three to five minutes before the end of baking.
- Break up apple pie leftovers into an ovenproof dish, cover with grated cheese and raisins. Microwave or run under the broiler until the cheese melts. Yum!
- Remove the streusel topping from one of Sara Lee's frozen, unbaked Dutch Apple Pies and place it in a bowl. Mix the streusel with raisins nuts, dried fruit, or a combination. Replace streusel topping on the frozen pie and bake according to instructions. For a festive holiday flourish, cool the pie, and then add whipped topping and cranberry sauce.
- For a decadent "Pecan Sundae", cut out a circle of pecan pie and top with a scoop of butter pecan ice cream. Drizzle with butterscotch sauce, pile on whipped topping and garnish with crust crumbs from the pie and top with a maraschino cherry. Eat it and weep.

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