



Recipe of the Month - December 2015



Honeyed Apple Pratie

Submitted to food.com by Amanda in Aberdeen

“Pratie is Irish for potato. This dish has the comfort of traditional apple pie with a light honey sweetness, not overpowering. I have not had a lot of luck with making pie crusts, so when I came across this Irish recipe I was eager to try it. It’s chewy and similar to a cobbler topping in texture.”

1 cup mashed potatoes, cooled
1/4 cup sugar
3 large green apples
2 tbsp honey (for glazing)

1 cup all-purpose flour
1/2 tsp baking powder
1/4 tsp ground cinnamon
1 tbsp sugar

Preheat oven to 375°F.

Place mashed potato in a bowl. Sift the flour, sugar and baking powder over potato mash. Mix to form a stiff dough. Refrigerate this pastry for 30 minutes.

Meanwhile: Peel and core apples, cut them into 1/2 inch slices, cover with water to prevent browning while rolling out pastry.

Lightly grease an 8 inch pie plate.

Divide pastry in half. Roll out one half to fit base of pie plate. Drain and pat dry apple slices, arrange them over pastry base and sprinkle with cinnamon and drizzle with honey.

Roll out remaining half of pastry to cover top of pie. Trim edges. Cut three deep slits into pastry for steam vents. Glaze with water and sprinkle sugar.

Bake 30-40 minutes or until golden. Serve immediately.

Whipped cream or even vanilla ice cream is a perfect accompaniment.