

# Elizabethan Orange and Apple pie

## Serves 8

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9 inch unbaked pie pastry shell and lid  
5 medium juice oranges  
3 cups of water  
1 cup of honey  
Juice of a small Lemon  
4 medium apples, peeled, cored and sliced.  
Half a cup of brown sugar  
Eighth teaspoon of salt  
A generous quarter of a teaspoon of Cinnamon  
Eighth of a teaspoon of powdered Ginger  
2 tablespoons of confectioners sugar dissolved in 1 tablespoon of rose water

- 1) Bake pie shell at 425 degrees for 10 minutes. Let cool
  - 2) Slice oranges as thinly as possible, discarding seeds.
  - 3) Combine water, honey, and Lemon juice in a large saucepan. Bring to the boil. Add Orange slices. Cover, reduce heat and simmer about 2 hours or until peel is limp and easily chewed.
  - 4) Drain Orange slices and set aside.
  - 5) In a bowl combine the brown sugar, salt and spices. Add apple slices and toss until evenly coated.
  - 6) Place a layer of apple slices in a pie shell, then a layer of Orange slices. Repeat with remaining fruit.
  - 7) Place pastry lid over filling. Crimp edges and slash lid in a few places to allow steam to escape.
  - 8) Paint lid with Rose water icing.
  - 9) Bake at 350 degrees for 1 hour.
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