



Latticed Apricot Peach Pie with Chocolate Pastry

Chocolate Pastry Dough:

2 cups unbleached all-purpose flour
3 tablespoons cocoa
3 tablespoons sugar
½ cup cold unsalted butter
¼ cup of lard or shortening
1/3 cup cold water

Sift flour, cocoa & sugar together and place into a food processor. Cut butter into chunks and add it to the flour along with the lard/shortening. Blend to mix. Add cold water. Process until dough begins to form into a ball. Divide into two flat discs and wrap & refrigerate for ½ or more before rolling out.

Apricot-Peach Bourbon Filling:

1 Jar Robert Lambert Apricot Jam
5 cups sliced peaches
1/4 cup bourbon (note: if you prefer no bourbon simply omit)
1/4 cup sugar

Combine sliced peaches, bourbon & sugar in a small saucepan on medium heat (give the fruit a chance to absorb the bourbon note). Stir until reduced a bit. Let cool. Add jar of apricot jam. The flavor notes in this jam are significant and will strike a wonderful balance with the bourbon infused peaches.

Roll out first pastry dough flat disc for 9 inch pie pan and place inside. Fill this lower shell with apricot mixture. Roll out second pastry dough flat disc and cut into 1" wide strips with a pastry wheel. Lay parallel strips an inch apart across the top of the pie and trim ends. Fold alternating strips more than halfway back on themselves, then lay a strip across the center...perpendicular to the first set of strips. Flip the folded strips back across the pie, then fold back the alternating strips. Lay in each additional strip to the edge of the pie, then from the center to the opposite edge of the pie. Trim ends of all the strips and fold margin of bottom crust up over them. Crimp to seal. BAKE at 350 degrees (preheated oven) for 50 minutes or until filling begins to bubble around the edges. Cool completely. Serve with whipped cream or ice cream.