

PieADay.com

Apple Champango Pie

Ingredients:

Apple Chip Bottom Crust

1 1/2 cup all purpose flour
1 tbsp brown sugar
1/2 tsp salt
3/4 cup ground Granny Smith apple chips
1/4 cup unsalted butter
1/4 cup vegetable shortening
1/4 cup cold water

Walnut Crumb Top Crust

1 cup all purpose flour
2/3 cup brown sugar
1/4 tsp salt
1/2 cup chopped walnuts
3/4 stick butter
1/2 tbsp milk
1/2 tbsp mango juice

Apple Champagne Mango Filling

3 cups Granny Smith apples
2 cups champagne mangos
1/3 cup & 1 tbsp brown sugar
2 tbsp cornstarch
1 tsp cinnamon
1/2 tsp nutmeg
1/2 tsp lemon zest

Directions

Mix your flour, brown sugar, salt, and apple chips in a food processor. Add your vegetable shortening and butter pieces. Pulse a few times. Gradually add your water pulsing a few times until large crumbs form. Knead your dough and refrigerate for an hour.

Start by preheating your oven to 400°F. Peel, core and thinly slice your apples. Peel and pit your mangos and combine with apples in a bowl. Add your brown sugar and apple juice and let sit for about an hour. Mix together all your dry ingredients. Strain your fruit and mix in your dry ingredients. Take your liquid that you strained and simmer for 10-15 minutes. Pour your liquid back over your fruit and mix together well. Grab your pie crust, roll it out, carefully place in your pie tin, and empty in your fruit mixture. Place in the oven and bake for 30 minutes.

Mix together your brown sugar and flour. Mix together well and add your butter pieces, milk, and mango juice. Mix until crumbs form. Grab your chopped walnuts and mix them in with the crumbs. After 30 minutes in the oven remove your pie and layer the top with your crumb/walnut mixture. Return to oven for 25 more minutes at 375°F.

Make your mango syrup with some left over chunks of mango, some sugar, and water. Bring to a simmer until it is reduced to a syrup. Drizzle over your pie allow to cool and serve.