

WINTER SOLSTICE PIE

This interpretation of a traditional mince pie honors the longest night of the year, Winter Solstice, a time when the ancients often hung fruits on tree branches as an offering on such a long, cold winter night. Those fruits, both dried and fresh, simmer with seasonal spices and citrus in this vegan pie to beckon all to stay warm together, wrapped in a cozy blanket of ginger-molasses crust. Everyone, herbivore or omnivore, will love this dish that tastes the way December feels — crisp, warm, merry, and bright!

Serves 8

INGREDIENTS

FILLING:

- 1/2 cup raisins
- 1/2 cups dried currants or cranberries
- 1/2 cup dried cherries
- 1 tablespoon lemon juice
- Zest of 1 lemon
- 1 tablespoon orange juice
- Zest of 1 orange
- 1 cup cider
- 4 Granny Smith apples
- 1 cup brown sugar
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon allspice
- 4 tablespoons margarine



PREPARATION

PREPARE THE FILLING:

1. In a large bowl, combine the sliced Asian Pears, bing cherries, crystallized ginger, and sugar. Allow to rest at room temperature for 30 minutes (this will pull out the juices). Add the flour to combine with the juices. Add 1 tablespoon of flour at a time to achieve a thick, slow syrup texture in the juices. Pour into the prepared pie shell.

Preparation and ingredients continued on back.

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INGREDIENTS (CONT.) PREPARATION (CONT.)

CRUST:

- 4 cups flour
- 1 1/3 cup butter-flavored shortening
- 1 1/2 teaspoons salt
- 2 tablespoons sugar
- 2 teaspoons cinnamon
- 2 teaspoons ginger
- 4 teaspoons molasses
- 10-14 tablespoons chilled water (or more as needed)
- 1 egg, beaten
- 1 teaspoon water
- 3 tablespoons turbinado sugar

PREPARE THE CRUST:

- 1.** In a large mixing bowl, stir flour and salt together. Add shortening and water, then mix with a dough hook on medium speed. Note: Add one tablespoon of water at a time as needed. With your hands, split the dough into two and form each into a 1" thick disc. Wrap each air-tight in plastic wrap. Chill for 30 minutes to 1 hour.
- 2.** Unwrap one of the dough discs. On a lightly floured surface, roll it into a large circle about 1/4" thick. Place the rolled dough in the pie dish. Pour the filling into the prepared pie shell. Repeat rolling process with the second dough disc and place on top of the pie. Fold edges under and crimp. Paint with egg wash. Cut aeration slits or holes. Sprinkle with turbinado sugar. Bake at 400° F for 45-55 minutes (ovens may vary).

Serve chilled, room temperature, or warmed up.