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## Apple Currant Pie

*Lemon rind provides zest in every bite.*

Part of the [St. Patrick's Day Menu](#). See directions to put a shamrock on top.

Quantity	Ingredients	Preparation Notes
1	Recipe pie crust for top and bottom	 Peel and slice apples into thin slices
		 Mix together cinnamon and sugar and set aside
1 1/2 lb	Tart Cooking Apples	 Place lower crust in baking pan
1/2 C	Golden Currants	 Arrange 1/2 of apples in crust
	Fresh Grated Lemon Rind or one small lemon	 Sprinkle with half of the currants
		 Sprinkle half of the cinnamon sugar mix
6 Tbsp	Sugar	 Sprinkle with grated lemon rind
2 - tsp	Cinnamon	 Repeat apple and cinnamon sugar layer
1 Tbsp	Butter and 1 Tbsp Water or 2 Tbsp Butter	 Cut butter into small pieces and place on cinnamon sugar mix. If using water, sprinkle water over butter.
	Milk to brush on crust	 Place second crust on top
		 Crimp edges
		 Cut a vent in the center. I use a shamrock cookie cutter and then color the dough cut out with green food coloring or green sugar and replace leaving a little gap around for the vent.
		 Brush crust with milk
		 Bake at 400 degrees (metal pans) or 375 (glass pans) for 30 - 45 minutes until crust is golden brown and fruit is tender.