



Brandied Fruit Pie

Ingredients:

- 1 ready-crust graham cracker pie crust
- 2 pkgs. (8 oz. each) mixed, pitted dried fruit
- $\frac{3}{4}$ cup plus 1 tablespoon water, divided
- $\frac{1}{4}$ cup plus 1 tablespoon brandy or cognac, divided
- 5 thin lemon slices
- $\frac{3}{4}$ cup packed brown sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cloves
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup graham cracker crumbs
- $\frac{1}{4}$ cup butter or margarine, melted
- Hard sauce or whipped cream (optional)
- Lemon slices for garnish

Directions:

- In medium saucepan, combine dried fruit, $\frac{3}{4}$ cup of the water, $\frac{1}{4}$ cup of the brandy, and the 5 lemon slices. Simmer over low heat 10 minutes or until liquid is absorbed. Remove and discard lemon slices.
- Stir in sugar, spices, salt, remaining 1 tablespoon water, and remaining 1 tablespoon brandy; pour into pie crust.
- Sprinkle graham cracker crumbs evenly over top of pie.
- Drizzle melted butter over crumbs.
- Bake in preheated 350° oven for 30 minutes. Cool on wire rack.
- Serve warm or at room temperature. If desired, serve with hard sauce or whipped cream; garnish with lemon slices.

Yield: 8 servings