

## Concord Grape Pie

### Ingredients:

#### *For the Crust:*

2 ¼ cups A/P Flour  
½ tsp. Salt  
1 cup Sugar  
½ cup butter-flavored  
Shortening  
½ cup Butter  
1/3 cup cold Water

#### *For the Filling:*

4 cups Concord Grapes  
1 cup Sugar  
4 tbsp. A/P Flour  
½ tsp. Salt  
1 tsp. Lemon Juice  
3 tbsp. Butter  
½ cup Brown Sugar  
2 tbsp. Honey  
1 tsp. Vanilla

#### *For the Topping:*

1 ½ cups Rolled Oats  
1 stick Butter  
1 tsp. Vanilla  
½ - ¾ cup Brown Sugar  
1 beaten Egg

### Directions:

Preheat oven to 425 degrees.

*For the Crust:* In a bowl, mix the flour, salt, sugar, shortening and butter. Sprinkle with the water and form dough into a ball. Wrap in plastic wrap and refrigerate for 30 minutes. Cut the dough ball in half and roll out each half. Cut one of them into strips to use for the top layer.

*For the Filling:* Pinch the grapes and pop out the pulp. Save the skins. Place the pulp in a medium size saucepan and bring to a rolling boil. Remove, and while still hot, push through a strainer to remove the seeds. Mix the strained pulp with the skins in a larger mixing bowl. Add the sugar, flour, salt, lemon juice, butter, brown sugar, honey and vanilla and mix well.

*For the Topping:* In a large bowl, mix all ingredients together to form a crumbly mix.

*To Assemble:* Place the rolled dough into a pie plate, so dough covers the edge of the plate. Sprinkle 1/3 of the topping over the bottom of the crust. Add filling, and cover with another 3<sup>rd</sup> of the topping. Crisscross the dough strips over the filling and brush with the beaten egg.

Sprinkle with the remaining topping. Bake for about 40 minutes. Serves 6