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POACHED APRICOT PIE

(Sweet yeast dough recipe follows)

3 cups (about 1 lb.) dried apricots
½ cup granulated sugar
1 ½ cups water
Powdered sugar

Let dough rise in a warm place until about doubled, 1 to 1 ¼ hours.

Meanwhile, combine apricots, granulated sugar and water in a 2 to 3 quart pan; bring to a boil over high heat. Reduce heat and simmer uncovered, occasionally stirring gently, until apricots are tender when pierced, 5 to 10 minutes.

With a slotted spoon, transfer apricots to a bowl to cool. Boil syrup, uncovered over high heat until reduced to ⅓ cup, about 5 minutes (watch closely); set aside.

Heavily butter a 10 to 11 inch diameter plain or fluted tart pan with a removable rim. Punch down dough in bowl to expel air. On a lightly floured board, pat dough into an 8 inch round. Lift dough into center of pan then pat out evenly over bottom and up ¾ inch on pan rim.

Arrange apricots (slightly overlapping) in dough-lined pan. Evenly pour syrup over fruit. Gently press dough edge to flatten flush with fruit. Bake on lowest rack of a 375° oven until the crust is deep brown, about 40 minutes.

Loosen pie from pan side with a knife. Protecting hands remove pan rim. Serve warm, or if made ahead, let cool, cover and store up until next day. Just before, sift powdered sugar over top of pie or just around rim.

Sweet Yeast Dough. In a bowl, soften 1 package active dry yeast in ½ cup warm water (110°). Stir in ⅓ cup butter or margarine (at room temperature), ¼ teaspoon salt and ¼ cup sugar. Stir in 1 cup all-purpose flour and beat until dough is stretchy. Stir in another ¾ cup all-purpose flour.

Scrape dough onto a lightly floured board; knead until smooth and elastic, 8 to 10 minutes, adding just enough flour to prevent dough from sticking. Place dough in a greased bowl, turn over and cover with plastic wrap.