



Name: Teresa Cooke

Dessert Title: Chocolate Covered Bacon Apple Pie

Dessert Ingredients:

Apple Pie filling:

- Ingredients:
- ½ cup sugar
- 3 tbsp flour
- ¼ tsp nutmeg
- ¼ tsp cinnamon
- Dash of salt
- 5 cups thinly sliced apples

Cookie Crust:

- 1 ¼ cups cookie crumbs, such as graham
- crackers, chocolate wafers or gingersnaps
- 5 Tbs. unsalted butter, melted
- 3 Tbs. sugar

Chocolate covered bacon:

- 12 thick-sliced bacon strips (about 1 pound)
- 12 wooden skewers (12 inches)
- 1 cup semisweet chocolate chips
- 1 tablespoon shortening

Dessert Instructions:

1. Preheat an oven to 350°F.
2. In a bowl, combine the cookie crumbs, butter and sugar and stir until the crumbs are well moistened. Pat the mixture firmly and evenly into the bottom and all the way up the sides of a 9-inch pie pan or dish. Bake until the crust is firm, about 5 minutes. For a firmer, crunchier crust, bake for 5 minutes more.
3. Make Apple pie filling:
4. Combine sugar, flour, nutmeg, cinnamon, and salt into a bowl; mix with apples.
5. Make Chocolate covered bacon:
6. Thread each bacon strip onto a wooden skewer. Place on a large baking pan. Bake at 400° for 20-25 minutes or until crisp. In a bowl, combine chocolate chips and shortening; melt in a microwave and stir until smooth. Crumble bacon into container, add chocolate and close with a lid and shake until evenly coated. Spread on pie as crust and store in refrigerator until firm. Enjoy!