

Fruit cocktail pie with crystallized ginger

If you're craving dessert that offers both comfort and a little zing, this fruit cocktail pie with crystallized ginger is just the ticket. Sweet, juicy fruit cocktail meets the warm, spicy bite of candied ginger—those little crystallized bits bring a burst of flavor that transforms the familiar into something extraordinary.

Ingredients:

- 2 (15 oz) cans of fruit cocktail in extra light syrup, drained
- 1/4 cup sugar
- 2 tablespoons cornstarch
- 3 tablespoons butter, cut into small pieces
- 1 large egg, lightly beaten (for egg wash, if desired)
- 1/3 cup crystallized ginger, finely chopped
- 1/4 teaspoon ground cloves
- Double my oil pie crust recipe



DIRECTIONS:

1. Prepare your crust. Follow your favorite oil pie crust recipe and prepare a double batch. Use one half to line a 10-inch pie dish, and set the other half aside for the top crust.
2. Make the filling. In a medium saucepan, combine the drained fruit cocktail, sugar, cornstarch, butter, finely chopped crystallized ginger, and ground cloves.
3. Cook and thicken. Cook the fruit mixture over medium-low heat, stirring constantly, for about 5-7 minutes. The mixture will begin to thicken as the cornstarch activates. Once it has a thick, gooey consistency, you need to remove it from the heat.
4. Assemble the pie. Pour the warm filling into your prepared bottom pie crust. Gently lay the second pie crust over the top of the filling. Crimp the edges of the top and bottom crusts together to seal them.
5. Prepare to bake. Cut several small slits into the top crust to allow steam to vent during baking. If you are using an egg wash, brush the top of the pie with the lightly beaten egg to help it brown beautifully.
6. Bake. Place the pie in a preheated 375-degree oven and bake for approximately 30 minutes, or until the crust is a lovely golden brown and you can see the filling bubbling through the slits.
7. Cool and serve. Let the pie cool on a wire rack for at least 30 minutes before slicing and serving. This will allow the filling to set completely.
8. Enjoy!