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Chicken Succotash Pie

3 cups cooked skinless chicken breasts, chopped
1/2 cup Tennessee Gourmet® Apple & Spice (your choice of flavor)
1 cup chicken broth
1 can cream of celery soup, undiluted
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1 jar (6 oz.) sliced mushrooms, drained
1 cup frozen lima beans, defrosted
1 cup frozen corn, defrosted
1 tablespoon unsalted butter
3 hard-boiled eggs, peeled and sliced

Crust

Salt and pepper to taste
1/3 cup unsalted butter
2 1/2 cups self-rising flour
1 1/2 cups milk

Preheat oven to 435 degrees.

In a large bowl, combine chicken, celery soup, chicken soup, mushrooms, lima beans, corn, butter, Apple & Spice sauce, chicken broth. Pour into a greased 13 x 9-inch baking dish). Place egg slices on top of the chicken mixture.

In another bowl, mix butter with the flour and blend in milk and salt and pepper. Spoon dough evenly over mixture in baking dish. Bake in preheated oven for 30 minutes or until crust is nicely browned.