

Apple Pie

Ingredients

2 1/2 c Flour (plus 3 tablespoons)
16 T Unsalted Butter (plus 8
tablespoons)
1 T Sugar (plus 1/2 cup)
1 t Salt
1/2 c Brown Sugar
1/2 Lemon (juiced)
2 t Ground Cinnamon
1 t Ground Ginger
1 t Ground Nutmeg
1 Egg (beaten)
2 T Turbinado Sugar
6 Pippin Apples (peeled, cored,
and sliced)

Instructions

1. For the crust: Fill a one cup liquid measuring cup with water, and drop in a few ice cubes; set it aside. Dice two sticks of unsalted butter into 1/2-inch pieces and place into the freezer.
2. In a food processor add 2 1/2 cups flour, 1 tablespoon of sugar, and a teaspoon of salt. Press the pulse four times to mix.
3. Sprinkle the butter cubes over the flour and pulse 12 times until butter pieces are the size of tiny peas. Turn on food processor and add 1/2 cup of ice water through the feeding tube.
4. Once water has been incorporated, dump mixture into a large bowl and form a ball. Divide the dough in half, and place each half on a large piece of plastic wrap and shape it into a disk. Let the dough chill in the fridge for at least two

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hours or overnight, before rolling it out.

5. For the filling: Melt 8 tablespoons butter in a saucepan. Stir in 3 tablespoons flour to form a paste. Add 1/4 cup water, 1/2 cup sugar and 1/2 cup brown sugar, and bring to a boil. Reduce temperature and let simmer for 5 minutes then take it off the heat.

6. Peel, core, and slice apples then add to a large bowl. Add lemon juice, cinnamon, ginger and nutmeg to apples and mix well. Preheat oven to 425 degrees.

7. Take one pie crust disk out and place on a floured surface. Roll it to 13 inches in diameter. Place the bottom crust in your 9-inch pie pan. Fill with apple mixture, mounded slightly. Gently pour the sugar and butter liquid over the apple

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mixture.

8. Take the second pie crust and roll it out to the same diameter. Cut dough into 1-inch strips to create lattice crust for the top. Crimp the edges up tightly so it does not unravel during baking.

9. In a small bowl, crack egg and beat it lightly. Brush the top of pie with beaten egg and sprinkle with turbinado sugar.

10. Place pie on foil crimped up to catch any drips. Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees. Continue baking for 45 minutes, until apples are soft and crust is golden brown. Let pie cool at least an hour before serving.