

# Homemade Apple Pie

Makes 1 (9-inch) double crust pie

*This recipe makes a delicious traditional apple pie. If planning to make and freeze the pie in advance, see the instructions on freezing that follow the recipe.*

*This recipe makes a delicious traditional apple pie. To kick things up a notch, check out the variations that call for adding cheddar cheese into the top crust or drizzling a slice of pie with goat milk caramel. Thanksgiving will never be the same!*

2 recipes of pastry dough (see recipe)

2 1/2 pounds baking apples (e.g. Gala, Granny Smith, Rome Beauty), preferably of different varieties

3 tablespoons all-purpose flour

2/3 cup granulated sugar, plus more for sprinkling the crust

1 tablespoon lemon juice

3/4 teaspoon ground cinnamon

1/4 teaspoon ground allspice

1/4 teaspoon salt

Egg wash (1 egg lightly beaten with a little water or milk)

**Special equipment:** pastry brush, 9-inch pie plate

Preheat the oven to 425 degrees and place a rack in the center of the oven. Peel and core the apples and cut them into 1-inch thick slices. Place the apple slices in a large bowl and toss with the flour, sugar, lemon juice, cinnamon, allspice, and salt. Set the bowl aside.

On a lightly floured surface, roll out the pastry dough for the bottom crust. Using your rolling pin, transfer the dough from the counter to the 9-inch pie plate. Trim around edges as needed and patch up any holes. Pour the apples and any juices on top of the pastry dough in the pie plate. Trim the excess dough and brush the edge with the egg wash.

On a lightly floured surface, roll out the pastry dough for the top crust. Using the rolling pin, transfer the dough from the counter and lay it over the apples. Gently seal the edges together by pressing down. Trim any excess dough and decorate the edge if desired.

Brush the top crust with the egg wash and sprinkle with granulated sugar. Cut three vent holes in the center of the top crust. Place the pie on the center rack and place a baking sheet on the rack below to catch any drippings. Bake for twenty minutes then reduce the heat to 375 degrees. Bake for 40 minutes more or until the top crust is golden brown. Allow the pie to cool before serving.

***This recipe came from Minced at [www.mincedblog.com](http://www.mincedblog.com).***

### **To freeze the pie:**

If planning to freeze the pie, line the 9-inch pie plate with plastic wrap before you begin. Cut the apples into thin, 1/4-inch thick slices and place in a medium saucepan with the rest of the filling ingredients. Cook over medium heat, stirring constantly, until liquid begins to accumulate on the bottom of the pan. Cover and cook, stirring every couple of minutes, for 10 minutes or until the apples are covered with a thick syrupy coating. Don't overcook the apples or the resulting liquid at this point. The liquid should be thick, but still be able to drop off a spoon. Allow to cool.

Roll out the bottom crust of the pie and place it in the plastic wrap-lined pie plate. Assemble the pie using the cooled filling. Brush the assembled pie with egg wash and sprinkle with sugar. Place it in the freezer, uncovered, for at least 4 hours or until frozen. Remove the pie and gently lift it out of the pie plate using the plastic wrap. Tightly wrap the pie in plastic wrap then wrap in foil. Return the pie to the freezer until ready to bake. Prior to baking, remove the foil and plastic wrap and place the frozen pie in the pie plate. Bake for 30 minutes at 425 degrees F and 50 minutes at 375 degrees F. Cover the edges of the pie with foil if browning too quickly.

## **Pastry Dough**

Makes one 9" pie crust (double for pies with a top and bottom crust)

1 1/4 cups all-purpose flour  
1/4 teaspoon salt  
8 tablespoons cold unsalted butter  
5 tablespoons ice cold water

In a large bowl, whisk together the flour and salt. Use two forks or a pastry blender to cut the butter into the flour mixture until the fat is in small lumps. Sprinkle the ice-cold water over the flour mixture and use a fork to pull the mixture together. Add up to 1 more tablespoon of water, in teaspoonfuls, if the dough is not coming together.

Turn the dough out on the counter and, working quickly, mold it into a large ball. Press the ball into a 5-inch disc. Wrap the dough with plastic wrap and refrigerate it for at least thirty minutes and up to one day. Use according to the recipe.

### **Variations:**

Add 1/2 cup grated cheddar cheese to the dough for the top crust. Add the cheese after you cut in the butter, but before you add the water. Stir to combine then continue as instructed. My favorite cheese to add to this is Cabot Clothbound Cheddar (Greensboro, VT) from Orrman's Cheese Shop.

For some added decadence, drizzle caramel sauce over slices of apple pie. The Carmelita Goat's Milk Caramel from Looking Glass Creamery (Fairview, NC) is particularly delicious served this way. It can be purchased at Orrman's Cheese Shop.

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