



Kate's Sweets

Cookies, Cakes, and More!

## Apple Pie

*An all-time classic made with delicious cinnamon-sugar apples in a homemade crust.*

yield: one 13" pie, about 10 servings

prep time: 1 hour

total time: 2 hours

### Ingredients:

#### **Crust:**

- 2 cups all-purpose flour
- 2 Tbsp. confectioners' sugar
- 1 tsp. salt
- 12 Tbsp. (1½ sticks) butter, cut into pieces
- 1 large egg
- 1 tsp. vanilla extract
- 1+ Tbsp. ice water

#### **Filling:**

- 6 cups apples (5 to 6 medium-large)
- ¾ cup sugar
- 2 to 3 Tbsp. all-purpose flour
- 1 Tbsp. strained fresh lemon juice (optional; used if apples are very sweet)
- ½ tsp. ground cinnamon
- ⅛ tsp. salt
- 2 Tbsp. butter, cut into small pieces

#### **Topping:**

- 2 tsp. sugar
- ½ tsp. cinnamon

### Directions:

**Make the crust:** Combine the flour, confectioners' sugar and salt on a countertop or in a (really!) large bowl (I've always used a countertop that I've cleaned well and it's worked fine; I suggest a bench knife though). Make a well and add the butter cut into 1" pieces. Rub the butter and flour between your fingertips until the mixture resembles meal. Mix the egg, vanilla, and water together in a small measuring cup. Toss some ice cubes with the water before measuring to make sure it is as cold as possible. Make a well in the "meal" and add the water and egg mixture a tablespoon at a

time. Fluff the flour with your fingertips, tossing the flour from outwards into the well until you cannot see egg mixture any longer. Repeat until large lumps form and the pastry is blended. Add additional water if necessary (be careful here, additional water may also take away taste, I have never needed to add additional water).

Gather the dough into a ball and flatten the dough using the heel of your hand, spreading the dough into all different directions to create layers. You should notice the lumps of flour and butter disappearing to create a more universally colored dough. Repeat twice. Split the dough into two sections, one being about  $\frac{1}{3}$  of the dough (top crust) and the other being about  $\frac{2}{3}$  of the dough (bottom crust). Refrigerate for a minimum of 30 minutes.

After refrigerating, roll the larger ball of dough out until it covers the pie shell and place in the shell. Roll the smaller ball of dough out and set aside until filling is placed.

**Make the filling:** Position a rack in the lower third of the oven and preheat the oven to 425 degrees F. Peel, core, and slice  $\frac{1}{4}$  inch thick apples. Combine in a large bowl with sugar, flour, lemon juice (optional), cinnamon, and salt. Let stand for 25 minutes, stirring several times.

Pour the mixture into the bottom crust and gently level with the back of a spoon. Dot the top with the butter cut into small pieces. Brush the overhanging edge of the bottom crust with cold water. Cover with the top crust, then seal the edge, trim, and crimp with a fork. Cut steam vents in the top crust and sprinkle with cinnamon sugar mixture.

Place the pie on a baking sheet and bake for 30 minutes in the preheated oven. Reduce the oven temperature to 350 degrees F and bake until the fruit feels just tender when a knife or skewer is poked through a steam vent and thick juices have begun to bubble through the vents, 30 to 45 minutes more.

If you wish to serve the pie warm, place it in a 350 degree F oven for about 15 minutes. Pie is best day it is baked, but can be kept on counter for 2 to 3 days.

*recipe adapted from: Cambridge School of Culinary Arts (crust) and Joy of Cooking (filling)*