

Dessert

Real Deal Apple Pie

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Servings: 8

Preparation Time: 35 minutes

Bake Time: 1 hour 15 minutes

2 1/4 cups all-purpose flour

2 teaspoons sugar

3/4 teaspoon Kosher salt

1 cup cold unsalted butter, cubed

6 to 8 tablespoons ice water

FILLING

5 medium (1 1/2 pounds) Braeburn apples, peeled and cut into 1/4-inch slices

4 medium (1 1/2 pounds) Granny Smith apples, peeled and cut into 1/4-inch slices

1/2 cup sugar

3 tablespoons lemon juice

2 tablespoons all-purpose flour

1/2 teaspoon Kosher salt

3/4 teaspoon ground cinnamon

dash ground nutmeg

3 tablespoons unsalted butter, cut into pieces

1 egg, lightly beaten

1 to 2 tablespoons superfine sugar

In a large bowl, mix the flour, sugar and salt. Cut in the butter until crumbly. Gradually add the water, tossing with a fork until the dough holds together when pressed.

Divide the dough into two portions so that one is slightly larger than the other. Wrap each in plastic wrap. Refrigerate for one hour or until easy to handle.

Preheat the oven to 425 degrees.

In a large bowl, combine the apples, sugar, lemon juice, flour, salt, cinnamon and nutmeg.

On a lightly floured surface, roll out the larger portion of the dough to a 1/8-inch-thick circle. Transfer to a 9-inch pie plate, trimming even with the edge.

Fill with the apple mixture, mounding in the center. Dot the apples with butter. Lightly brush the rim of the pastry with some of the beaten egg.

Roll out the remaining dough to fit the top of the pie. Place over the filling. Trim, seal and flute the edges. Cut slits in the pastry. Brush the top with egg and sprinkle with the superfine sugar. Place on a foil-lined 15x10x1-inch baking pan.

Bake for 20 minutes.

Reduce the heat to 375 degrees. Bake for 50 to 60 minutes longer or until the crust is golden brown and the filling is bubbly.

Cool on a wire rack for 2 hours before serving.

Per Serving (excluding unknown items): 471 Calories; 28g Fat (53.4% calories from fat); 5g Protein; 51g Carbohydrate; 2g Dietary Fiber; 100mg Cholesterol; 314mg Sodium. Exchanges: 2 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 5 1/2 Fat; 1 Other Carbohydrates.