

GREAT GRANDPA'S APPLE PIE

When I was a little girl, I looked forward to this pie all year round. My Grandpa has a knack for baking sweets.

Ingredients for Pie Crust.

1 1/3 cup cake flour
1 cup all-purpose flour, plus more for rolling surface
1 stick very cold butter, cut into slices
1 tsp fine salt
ice water

Ingredients for Pie Filling.

3 1/2 lbs Granny Smith Apples, once peeled and cored you should have about 2lbs
1 - 1 1/3 cup sugar, depending on tartness of apples
1/4 cup lemon juice, freshly squeezed
1 tsp ground nutmeg
1-2 tsp ground cinnamon, depending on how much spice you prefer
1 tbsp butter
2 tbsp all-purpose flour
1 tbsp milk

Directions.

First, peel and core the apples, then set them aside in a large bowl of water to keep them from browning.

To make the crust, place the cake flour, all-purpose flour, and salt in a food processor. Pulse to combine. Scatter in the slices of butter, then pulse again until the butter is well combined. Slowly, with the food processor running, drizzle in the ice water. You want to take your time adding a little water at a time until the dough *just* forms a ball. Transfer the dough to a ziploc bag and set in the fridge while you slice the apples.

Drain the water from the bowl holding the apples. Using a 2mm or 4mm blade (the standard size that comes with most food processors is 4mm) slice all of the apples, in batches if necessary. Return the apples to the large bowl, toss with the lemon juice.

Preheat your oven to 450° F. Sprinkle 1 teaspoon of sugar into the bottom of your pie dish. Remove your dough from the fridge. Separate 1/3 of the dough and put it back in the bag, and set aside. Working with 2/3 of the dough, roll it into a ball, on a well floured surface, roll out the dough until it will fit your pie pan, or it reaches your desired thickness. I prefer mine really thin. Transfer the bottom crust to your pie dish. Use a fork to poke a few holes in the bottom pie crust.

Start assembling your pie filling by evenly distributing the following in layers:

2/3 cup sugar
1/3 of the nutmeg and cinnamon

sift 1 tbsp flour to cover the cinnamon
1/2 of the sliced apples, take your time and pack them in as tightly as you can
1/3 cup sugar
1/3 of the nutmeg and cinnamon
sift 1 tbsp flour to cover the cinnamon
the rest of the apples
the rest of the nutmeg and cinnamon
dot with 1 tbsp butter

Form the remaining 1/3 of your pie dough into a ball. Working on a floured surface, roll out the top crust.

Using your fingertip, dab milk around the outside rim of the bottom pie crust before transferring the top crust to the pie. Press to seal the edges, trim the excess crust, and use a fork or crimp to finish the edges.

Use a sharp knife to cut vents in the top crust, creating whatever kind of design you like.

Place the pie on a baking sheet bake in the center of the oven at 450°F for 15 mins, reduce heat to 350°F for another 25-35mins, until the apples have no resistance when a skewer is inserted through one of the air vents.

Transfer the pie to a wire rack, allow it to cool for 1 hour before serving it with vanilla ice cream, or fresh whipped cream.

Enjoy.

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