

Grandmother's Handmade Apple Pie

Slices of Life | October 2007



Before baking, this pie is piled high with apples. As it bakes, the apples juice out and flatten somewhat, but the top pastry holds a nice dome shape.

PREP: 30 MINUTES BAKE: 1 HOUR COOL: 2 HOURS OVEN: 375°F

1 RECIPE FLAKY PIE CRUST (DOUBLE)

**8–10 GOLDEN DELICIOUS APPLES (OR ANY FIRM COOKING APPLES),
PEELED, CORED, AND THINLY SLICED (10 CUPS)**

1 TBSP. FRESH LEMON JUICE

1/2 CUP GRANULATED SUGAR

1/2 CUP PACKED BROWN SUGAR

1/4 CUP ALL-PURPOSE FLOUR

1/4–1/2 TSP. GROUND CINNAMON

1/4–1/2 TSP. GROUND NUTMEG

1/8 TSP. SALT

2 TBSP. UNSALTED BUTTER, CUT INTO SMALL PIECES

1 EGG

1 TSP. WATER

GRANULATED SUGAR (OPTIONAL)

Prepare and chill dough for *Flaky Pie Crust*. On a lightly floured surface, roll out the larger ball of dough into a 12-inch circle, about 1/8 inch thick. Place a 9-inch pie plate upside down on top of the rolled-out dough. Using a small knife, cut around the plate, leaving a 1-inch border of dough around the plate. Remove the plate. Transfer pastry to the pie plate; ease pastry into pie plate without stretching it. Set aside.

Place apples in a very large bowl. Add lemon juice and toss to coat. In a medium bowl combine 1/2 cup granulated sugar, brown sugar, flour, cinnamon, nutmeg, and salt. Add to apples; toss to coat. Transfer mixture to pastry-lined pie plate (it will be mounded full). Dot with butter. Trim bottom pastry to edge of pie plate.

On the lightly floured surface roll remaining dough ball to a 12-inch circle. If desired, use small desired-shape cutters to cut designs in dough. Or, cut slits in the top crust to allow steam to escape. Carefully lay the pastry over the apple filling. Trim; turn edges under bottom crust and flute the edges. If desired, use a small cutter to cut shapes from scraps of dough. In a small bowl lightly beat together egg and water. Brush pie with egg mixture. Arrange cutouts, if using, on top of pie and brush again. Sprinkle with additional granulated sugar, if desired.

Place a foil-lined shallow baking pan on the rack beneath the pie to catch drips during baking. Bake in a 375° oven for 1 to 1 1/4 hours or until filling is bubbly and apples are tender. If necessary, cover pie loosely with foil the last 20 minutes to prevent overbrowning. Remove pie from oven to cool on a wire rack. Serve warm or cool. Makes 8 servings.

Per serving: 499 cal., 20 g fat (6 g sat. fat), 35 mg chol., 203 mg sodium, 74 g carbo., 3 g fiber, 3 g pro.