

Apple Pie

Recipe by America's Test Kitchen

Pie Crust

Ingredients

2½ cups	Flour (Regular)
1 tsp	Salt
1 tbsp	Sugar
2 stick	Unsalted Butter [Cube to ½" & freeze for 10 minutes]
3 tbsp	Sour Cream
1/3 cup	Ice Water

- 1) Process flour, salt & sugar in food processor until combined. (3 seconds) Add butter and pulse until butter is pea-sized. (10ea 1 second pulses)
- 2) Mix sour cream & ice water in a small bowl with a fork. Add ½ to food processor and mix in. (3ea 1 second pulses) Repeat with remainder. Pinch the dough. If dry, add 1 – 2 tbsp of ice water and process until dough clumps with no dry flour. (3 – 5ea 1 second pulses)
- 3) Turn dough onto work surface. Divide into 2 equal clumps and flatten into 4" discs. Wrap the discs in plastic and refrigerate 1 – 2 hours; until dough is firm, but not hard.
- 4) Remove dough from refrigerator and let stand for 15 minutes before rolling.

Pie Filling & Assembly

Ingredients

½ cup	Sugar
¼ cup	Brown Sugar
¼ tsp	Salt
1 tbsp	Lemon Juice
½ tsp	Grated Lemon Zest
½ tsp	Cinnamon
5 ea	Sweet Apples (Jonagold), Peel & slice to ¼"
5 ea	Tart Apples (Granny Smith), Peel & Slice to ¼"
1 ea	Egg White, beaten lightly

- 1) Mix sugar, brown sugar, salt, lemon zest & cinnamon in a large bowl. Add apples and toss to combine. Cook in a dutch oven, covered, over medium heat, stirring frequently, until apples are soft but still hold shape. (15 – 20 minutes) Transfer to cookie sheet and cool for 30 minutes.
- 2) Place oven rack at lowest position and preheat to 425 with cookie sheet. Roll out dough between floured parchment or plastic wrap to 12" diameter circle, approximately 1/8" thick. Refrigerate if dough becomes sticky. Press one disc into a 9" glass pie plate, overhanging edge by ¾" – 1". Lift edge while pressing and insure total contact on bottom and sides. Refrigerate 30 minutes.
- 3) Roll out second dough disc and refrigerate 30 minutes.
- 4) Transfer apples to colander and shake out juice. Transfer apples to pie plate. Sprinkle with lemon juice. Place remaining dough disc atop pie plate. Pinch edges together down to 1/8". Trim any excess to ¾". Tuck overhanging crust between the lip of the pie plate and the top crust. Pinch to seal, forming wavy edge. Cut 4 ea 2" slits in top crust to vent pie. Brush top with egg whites. Sprinkle top with sugar.
- 5) Place pie plate onto preheated cookie sheet and bake until brown. (45 – 55 minutes)
- 6) Allow pie to cool for 1½ hours before serving.