

Apple Pie with Make-Ahead Filling

YIELD: ONE 9" PIE

Cooking the apples for this classic pie on the stovetop ensures a sliceable filling that's still perfectly saucy.

INGREDIENTS

FILLING

3 tablespoons (43g) unsalted butter
3 $\frac{3}{4}$ pounds (1700g) apples, peeled, cored, and sliced $\frac{1}{2}$ "-thick*
 $\frac{3}{4}$ cup (149g) granulated sugar
2 tablespoons (22g) Instant Clearjel
1 $\frac{1}{2}$ teaspoons King Arthur Apple Pie Spice
 $\frac{1}{4}$ teaspoon table salt
 $\frac{1}{4}$ cup (85g) Vermont Boiled Cider
2 tablespoons (28g) lemon juice
2 teaspoons King Arthur Pure Vanilla Extract

CRUST

2 $\frac{1}{2}$ cups (300g) King Arthur Unbleached All-Purpose Flour
1 $\frac{1}{2}$ teaspoons granulated sugar
 $\frac{3}{4}$ teaspoon table salt
12 tablespoons (170g) unsalted butter, cold; diced
7-10 tablespoons (99g-142g) ice water

ASSEMBLY

milk, for brushing
2 tablespoons (29g) Sparkling Sugar

*About 9-10 medium apples.

INSTRUCTIONS

1. **For filling:** In large skillet over medium heat, melt butter. Add apples and cook, stirring occasionally, for 3-5 minutes, until apples begin to soften. Whisk together sugar, Clearjel, spice, and salt. Sprinkle over apples and cook, stirring frequently, until apples are soft but still hold their shape, 7-10 minutes.
2. Lower heat and add boiled cider, lemon juice, and vanilla. Scrape pan and stir until evenly coated, 1-2 minutes. Remove from heat and cool completely. Meanwhile, make crust. (Make filling up to 4 days ahead; store airtight in refrigerator.)
3. **For crust:** Whisk together flour, sugar, and salt. Work in diced butter until pieces are roughly dime-sized. Mix in 7 tablespoons (99g) water, adding more, 1 tablespoon at a time, until dough is barely cohesive but holds together when squeezed.
4. Divide dough into two pieces, one twice as large as the other (400g and 200g). Pat each into $\frac{3}{4}$ "-thick disk. Wrap and refrigerate for at least 30 minutes and up to 2 days.
5. Preheat oven to 425°F with a steel or stone in lower third.
6. Working on parchment, roll smaller dough piece to 10" round. Transfer to refrigerator, loosely covered.
7. On floured surface, roll larger dough piece to 13" round. Transfer to 9" pie pan; trim edges to leave 1" overhang.
8. Remove 10" round from refrigerator, center Fancy Foldable Pie Topper on dough, and press and cut to create decorative vents. Transfer cooled filling into lined pan, then cover with top crust.
9. Bring overhanging bottom crust over top crust; pinch to seal, making decorative crimp.
10. Brush top crust with milk and sprinkle with Sparkling Sugar.
11. Place pie on parchment and transfer to hot steel or stone. Bake at 425°F for 20 minutes, then reduce to 375°F and bake for about 35 more minutes, covering edges with a Pie Shield or foil as needed to prevent overbrowning. Top crust should be golden brown and filling should be bubbling through the vents when done.
12. Remove from oven and cool completely before slicing.

