

Apple Pie

YIELD: ONE 8" PIE

With its flaky crust, tart-sweet apples, and cinnamon-y aroma, a slice of warm apple pie is the perfect end to any meal.

INGREDIENTS

CRUST

2½ cups (300g) King Arthur Unbleached All-Purpose Flour
¾ teaspoon table salt
½ cup (60g) vegetable shortening
8 tablespoons (113g) unsalted butter, cold; diced into ½" pieces
7-10 tablespoons (99g-142g) ice water

FILLING

8 cups (904g) peeled, sliced apple, about ½" thick*
2 tablespoons (28g) lemon juice
¾ cup (149g) granulated sugar
2 tablespoons (15g) King Arthur Unbleached All-Purpose Flour
2 tablespoons (22g) Instant Clearjel
1½ teaspoons King Arthur Apple Pie Spice
½ teaspoon table salt
¼ cup (85g) Vermont Boiled Cider
2 teaspoons King Arthur Pure Vanilla Extract
2 tablespoons (28g) unsalted butter, diced

*Start with about 3¼ pounds whole apples.

ASSEMBLY

milk, for brushing
Sparkling Sugar, for sprinkling

INSTRUCTIONS

- For crust:** In medium bowl, whisk together flour and salt. Work in shortening until mixture is crumbly. Smash butter pieces into mixture to make dime-sized butter flakes.
- Add water 2 tablespoons at a time, mixing with a fork as you go. When dough holds together when squeezed, transfer to parchment.
- Fold dough 3-4 times to bring it together, then divide in half. Pat each into ¾"-thick disk. Wrap and refrigerate for 30 minutes.
- Preheat oven to 425°F; for crispiest crust, place baking stone or steel on lower rack.
- For filling:** In large bowl, combine apples and lemon juice.
- In small bowl, whisk together sugar, flour, Clearjel, spice, and salt. Sprinkle over apples, stir, then stir in boiled cider and vanilla.
- For assembly:** Roll one piece of pastry to a 12" round. Transfer to King Arthur Ceramic Pie Pan and trim so there's 1" of overhanging dough around edge of pan.
- Transfer filling into crust. Dot with diced butter.
- Roll remaining pastry to 12" round; place over apples. Pinch crust to seal then crimp decoratively. Refrigerate for 10 minutes. Brush surface with milk, sprinkle with Sparkling Sugar, then cut vent holes.
- Place pie on preheated stone or steel with parchment underneath. Bake 20 minutes, then reduce temperature to 375°F and bake for 40-50 minutes more, until filling is bubbling. Cover edges with Adjustable Pie Shield if browning too quickly.
- Remove from oven and cool completely before slicing.
- Storage information:** Store any leftover pie, lightly covered, at room temperature for several days. Freeze for longer storage.

