

## Apple Pie (NYT)

Serves 8

- 28 g unsalted butter
- 1.13 kg apples, peeled and cored, then cut into wedges (5 large should be enough)
- ¼ tsp ground allspice
- ½ tsp ground cinnamon
- ¼ tsp kosher salt
- 150 g sugar (plus 1 T)
- 2 T all-purpose flour
- 2 tsp cornstarch
- 1 T apple cider vinegar
- 1 recipe all-purpose pie dough\*
- 1 egg, lightly beaten



1. Melt **butter** in a large sauté pan set over **medium-high heat** and add **apples** to the pan. Stir to coat fruit with **butter** and cook, stirring occasionally.
2. Whisk together the **spices, salt** and **sugar**, and sprinkle this over the pan, stirring to combine. Lower heat and cook until apples have started to soften, approximately **5 to 7 minutes**.
3. Sprinkle the **flour** and **cornstarch** over the apples and continue to cook, stirring occasionally, **another 3 to 5 minutes**.
4. Remove pan from heat, add **cider vinegar**, stir and scrape fruit mixture into a bowl and allow to cool completely.  
*(The fruit mixture will cool faster if spread out on a rimmed baking sheet.)*
5. Place a large baking sheet in the oven and preheat to **220°C**.
6. Remove one disc of dough from the refrigerator and, using a rolling pin, roll it out on a lightly floured surface until it is roughly 30 cm in diameter. Fit this crust into a 23-cm pie plate, trimming it to leave a 13 mm overhang. Place this plate, with the dough, in the freezer.
7. Roll out the remaining dough on a lightly floured surface until it is roughly 25- or 28-cm in diameter.
8. Remove pie crust from the freezer and put the cooled pie filling into it. Cover with remaining dough. Press the edges together, trim the excess, then crimp the edges with the tines of a fork.
9. Using a sharp knife, cut three or four steam vents in the top of the crust. Lightly brush the top of the pie with egg wash and sprinkle with remaining tablespoon of sugar.
10. Place pie in oven and bake on hot baking sheet for **20 minutes**, then reduce temperature to **190°C**.
11. Continue to cook until the interior is bubbling and the crust is golden brown, **about 30 to 40 minutes** more. Remove and allow to cool on a kitchen rack, **about two hours**.

## \*All-Purpose Pie Dough

Enough for 2 discs

- 325 g all-purpose flour
  - 84 g unsalted butter, cold, cut into 1/2-inch cubes
  - 28 g lard, cold
  - ¼ tsp salt
  - 1 egg yolk, beaten
  - 1 tsp cider vinegar
  - ¼ C water, from ¾ cup ice water.
1. Using the pulse function of a food processor, blend together the **flour**, **fats** and **salt** until the mixture resembles a coarse meal. There should be pebbles of butter throughout the mixture.
  2. Add **egg yolk** and **vinegar** to ¼ C ice water and stir to combine.
  3. Drizzle 4 T of this mixture over the dough and gently stir or pulse to combine. Gather a golf ball-size bit of dough and squeeze to combine. If it does not hold together, add a little more of the liquid and stir or pulse, then check again. Repeat as necessary.
  4. Turn the dough out onto a lightly floured surface and gather together into a rough ball. Don't overwork the flour; the dough should hold together. Divide the ball in half with a knife or a pastry scraper, then divide each portion in half again, and again, to create eight portions. Using the heel of your hand, flatten each portion of dough once or twice to expand the pebbles of butter, then gather the dough together again in one ball. Divide this ball in half.
  5. Flatten each ball into a 13- or 15-cm disc and dust lightly with flour.
  6. Wrap the discs in plastic wrap and place in the refrigerator for **at least 60 minutes**.