

# APPLE TOFFEE CRUMBLE PIE

F MEDIUM

Last Modified: 06/14/2014

PREP: 5 Hrs 10 Min  
COOK: 1 Hr 50 Min  
STOVETOP & OVEN 300

DESSERT

**MAKES 8 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
3	Tbsp	Unsalted Butter	
2	Pounds	Granny Smith Apples	1/2" Slices
2	Pounds	Macintosh Apples	1/2" Slices
1/2	Cup	Granulated Sugar	
1/2	Cup	Light Brown Sugar	Packed
1	Medium	Lemon	Juiced

## TOFFEE

1	Pound	Dark Brown Sugar	Packed
1/2	Cup	Water	
1 1/2	Tsp	Cream Of Tarter	
7	Tbsp	Golden Syrup (See Factoid)	
9	Tbsp	Black Treacle (See Factoid)	
		Vegetable Oil	For Greasing

## PASTRY CRUST

2	Sticks	Unsalted Butter	
1/2	Cup	Granulated Sugar	
1	Large	Egg Yolk (Free Range)	
1 3/4	Cups	All Purpose Flour	Sifted
PLUS			
		All Purpose Flour (For Dusting)	

## FILLING

6	Tbsp	Unsalted Butter	
1/2	Cup	Granulated Sugar	
1	Medium	Orange	Zested
4	Medium	Granny Smith Apples (Peeled & Diced)	
4	Medium	Crisp Eating Apples (Peeled & Diced)	
1	Stick	Cinnamon	

## CRUMBLE TOPPING

1	Cup	All Purpose Flour	
1/2	Cup	Powdered Sugar	
1/4	Cup	Ground Almonds	
1	Tbsp	Sliced Almonds	
5	Tbsp	Unsalted Butter	Softened

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SERVING CHOICES			
2	Scoops	Frozen Custard	
2	Scoops	Ice Cream	
1	Recipe:	Sauce - Crème Fraiche Sauce	
1	Recipe:	Sauce - Clotted Cream	

PREPARATION	
<b>FACTOID</b>	This is a British Recipe - It makes use of some standard European Ingredients that may be difficult to find over here - BUT - you <u>can</u> find them in specialty stores.
<b>FACTOID</b>	<b>Golden Syrup &amp; Black Treacle</b> are sweet by products of the Sugar Cane refining process and are extremely popular in European cooking. You can find them at some specialty food stores and lots of online markets. Golden Syrup has a unique sweet flavor and there is really no American substitute for it. Black Treacle looks a lot like Blackstrap Molasses, BUT: Blackstrap is bitter and Treacle is extremely sweet. Again, there is not really an American substitute for it.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) 8" High-Sided Tart Pan</li> <li>2) Aluminum Half Sheet Pan</li> <li>3) Candy Thermometer</li> <li>4) Stand Mixer &amp; Paddle Head</li> <li>5) Medium Saucepan &amp; Lid</li> <li>6) Colander</li> </ol>
<b>PREP</b>	<b>DISH</b> <ol style="list-style-type: none"> <li>1) Juice the Lemon and set it aside.</li> <li>2) Peel, core and cut the 2 Pounds of Apples into 1/2" slices and set them aside.</li> </ol>
<b>PREP</b>	<b>FILLING</b> <ol style="list-style-type: none"> <li>1) Zest the Orange and set it aside.</li> <li>2) Peel, core and dice the 8 Apples and set them aside.</li> </ol>
<b>1</b>	<b>TOFFEE:</b> Line a sheet pan with parchment paper, and soak the parchment with Vegetable Oil. In a medium saucepan over medium heat, bring 1/2 cup of Water and the Dark Brown Sugar to a boil. When the Sugar has fully dissolved, remove the pan from the heat and stir in the Cream of Tartar, Golden Syrup and Black Treacle.
<b>2</b>	<b>TOFFEE:</b> Return the saucepan to the heat, and cook undisturbed until it reaches 284 degrees, on a candy thermometer. Do NOT stir it any more. (This will take a while, but be patient and don't leave it unattended; it can burn very easily!) Once it reaches 284 degrees, quickly pour the mixture straight into the parchment lined baking sheet, tilting it back and forth slightly to even it out and set it aside to cool. IMMEDIATELY wash the hot pan before the Toffee hardens inside - You will need it to make the Filling in it.
<b>1</b>	<b>PASTRY:</b> Thoroughly cream together the Butter and Sugar in a stand mixer with a paddle head on medium speed. Add in the Egg Yolk and then pour in the Sifted Flour. Mix until fully combined, but do not overwork it. Seal it with plastic wrap, and leave it to rest in the refrigerator for 1 hour.

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2	<b>PASTRY:</b> Roll out the Pastry Mixture between 2 sheets of lightly floured waxed paper until it is about 1/4 inch thick & 2 inches larger than the tart pan. Gently line an 8 inch high-sided tart pan evenly with the Pastry, and gently flatten it and push it into the pan corners and sides by using your fingers and the bottom and sides of a small juice glass. Line the Pastry Shell bottom with parchment paper, and fill it with baking weights, Beans or Rice. Return the shell to the refrigerator to rest for another hour.
3	<b>PASTRY:</b> Preheat the oven to 300 degrees with a rack just below center. Bake the Pastry for 35 minutes, then remove the weights and parchment and bake it for 5 to 10 minutes more, or until cooked all the way through and it's a light golden-brown color. Remove it from the oven, and set it aside to cool.
1	<b>FILLING:</b> Place the Butter, Sugar and Orange Zest in a medium saucepan over medium heat, and cook until the Butter and Sugar are melted. Add in the Granny Smith Apples and the whole Cinnamon Stick, and cook until the Apples are very soft and turning into a puree. Add in the eating Apples, and cook them for 1 to 2 minutes more, then remove it from the heat. Pour the mixture into a colander or fine wire strainer to remove the excess liquid. Discard the Cinnamon Stick, and leave the Apple Mixture to cool.
1	<b>CRUMBLE TOPPING:</b> Preheat the oven to 350 degrees with a rack just below center. Mix the Flour, Powdered Sugar, Ground Almonds, Sliced Almonds and Butter together with your hands, using your fingertips to rub the dry ingredients into the Butter. Place this mixture on a sheet pan, and bake it for approximately 20 minutes, or until golden brown and crumbly. Stir the Crumble every five minutes or so, so that it cooks evenly. Remove it from the oven, and set it aside to cool.
1	<b>ASSEMBLE:</b> Spoon the Apple Mixture into the cooked pastry shell. Break the Toffee into chunks, and place a few over the top of the Apple Mixture (you will not need all the Toffee you made). Completely cover the Apple Mixture with the toasted crumble, and dot a few more of the smaller pieces of Toffee on top.
2	<b>BAKE:</b> Bake the Pie at 350 degrees with a rack just below center for 10 to 12 minutes, or until the Filling is bubbling and the Toffee Chunks have re-melted and collapsed.
<b>SERVE</b>	Serve with Custard, Creme Fraiche, Ice Cream or Clotted Cream or all four!