

DEEP DISH APPLE PIE & CRUST

F MEDIUM

Last Modified: 08/14/2014

PREP: 40 Min
COOK: 1 Hr 30 Min
OVEN: 350

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
4	Tbsp	All Purpose Flour	
1	Pinch	Ground Nutmeg	
1 +/-	Tsp	Ground Saigon Cinnamon (To Taste - I Like LOTS)	
1/2	Tsp	Kosher Salt	

OPTIONAL

1	Cup	Pecan Pieces	
---	-----	--------------	--

PIE CRUST

2 1/2	Cups	All Purpose Flour	
1 1/2	Tbsp	Granulated Sugar	
3/4	Tsp	Kosher Salt	
11	Tbsp	Cold Unsalted Butter	1/4" Cubes
3	Tbsp	Crisco Shortening	
5	Tbsp	Ice Water	

EGG WASH & TOPPINGS

1	Large	Egg	Beaten
1	Tbsp	Water	

TOPPINGS

4	Oz	Sharp Cheddar Cheese	Grated
8	Scoops	Vanilla Ice Cream	

PREPARATION

FACTOID	This is a GREAT Pie - RELATIVELY EASY TO DO!
TOOLS	1) Large Mixing Bowl 2) Medium Mixing Bowl 3) 10" Deep Dish Ceramic Pie Pan 4) Basting Brush 5) Large Stainless Steel Skillet & Lid 6) Box Grater 7) Flour Sifter OR Fine Wire Strainer

DEEP DISH APPLE PIE & CRUST

PREP	DISH 1) Peel, core and slice the Apples into 1/4" slices and set them aside. 2) Juice the Lemon and set it aside. 3) Grate the Cheese and set it aside. 4) Preheat the oven to 325 degrees with a rack just below center.
PREP	CRUST 1) Cut the VERY COLD Butter into 1/4" cubes and set it aside.
1	PIE CRUST: Sift the Flour, Sugar, and Salt into a large mixing bowl. Using your fingers, work in the Butter and Shortening until the mixture resembles coarse crumbs.
2	PIE CRUST: Add 4 tablespoons of Ice Water and work with your fingers until the Water is incorporated and the Dough begins to come together. Add more Water as needed just until the Dough comes together, being careful not to over mix.
3	PIE CRUST: Form the Dough into a flat round disk, and wrap it tightly in plastic wrap. Refrigerate it for at least 30 minutes before rolling it out.
4	PIE CRUST: Lightly dust a surface with Flour. Cut the Dough in half. Roll out each half to 12 inches in diameter and about 1/8 inch thick. Flop 1 circle of Dough over the rolling pin.
5	PIE CRUST: Carefully lift the Dough, place it in the pie plate, making sure that it flops outside of the entire rim and press it lightly into the corners.
1	PIE: In a large skillet over medium heat, melt the Butter.
2	PIE: Add in the Sugars, Lemon Juice and Flour. Continue to cook it for 2 minutes. Meanwhile, season the Apples with Nutmeg, Cinnamon, and Salt. Add them into the skillet, mix thoroughly and remove from the heat. Mix in the Pecans. Cool the mixture.
3	PIE: Spoon the Apple Mixture evenly into the Pie Shell. Carefully place the second round of Dough over the top of the Apple Mixture. Using a sharp knife cut away the excess Dough. Using your fingers, crimp the edges of the Pie firmly to seal the Dough completely (See Picture).
4	PIE: With the same sharp knife, make 3 slits, about 4 inches long and 2 inches apart (2 curved & 1 straight), across the middle of the Pie Dough.
5	PIE: Brush the top of the Crust with the beaten Egg, place the Pie in the oven, and bake it for 1 hour and 15 minutes.
6	PIE: Remove the Pie from the oven and sprinkle the Cheese evenly over the top. Return the Pie to the oven and continue to cook for 8 minutes or until the Cheese is bubbly. Let the Pie cool to room temperature before slicing, about 1 hour.
SERVE	Cut the Pie into 8 pieces and serve topped with a scoop of Vanilla Ice Cream.