

America's 250th APPLE PIE

Recipe courtesy of the Washington Apple Commission

Servings: 8 Slices

Prep Time: 45 minutes

Cook Time: 2-3 hours

Crust

- 1 cup (2 sticks) unsalted butter, frozen
- 1/2 cup ice-cold water
- 1/2 Tablespoon white vinegar
- 2 1/2 cups all-purpose flour, leveled in measuring cup
- 1 teaspoon salt
- 1/4 teaspoon baking powder
- 1 egg
- 1 Tablespoon water
- 1 Tablespoon granulated or large sugar crystals

Filling

- 6 cups mixed apples (Granny Smith and Honeycrisp), about 6 medium apples
- 1/2 cup granulated sugar
- 1/4 cup dark brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 Tablespoon cornstarch
- 1 teaspoon all-purpose flour



**Scan QR to follow along
with a video tutorial.**

- 1.** Chop frozen butter into ½ inch pieces. Return to freezer. Add vinegar to ice water and place in refrigerator.
- 2.** Add all dry crust ingredients to food processor bowl with blade attachment. Pulse a few times to combine ingredients. Add cold butter and pulse until you see pea-sized chunks of butter (about 10-15 pulses). Pour ice water/vinegar into mixture and pulse again, until the dough sticks together (about 10 pulses). It will look crumbly but not sandy or dusty.
- 3.** Place a large sheet of plastic wrap (about 16 inches long) on a counter. Transfer dough-flattened plastic wrap and form into a ball, pressing any flour bits into dough. Cut ball in half and form two discs, about 5 inches each. Place second disc on another sheet of plastic wrap (about 16 inches long). Wrap each disc with plastic and refrigerate for 1-2 hours.
- 4.** Right after refrigerating dough, prepare filling by peeling and slicing apples, transfer to large mixing bowl. Add granulated sugar, brown sugar, cinnamon, and salt to apples. Stir cinnamon sugar mixture into apples so all apples are covered. Cover and leave out on counter for at least an hour.

- 5.** After an hour, stir apples and pour juice into a small saucepan over medium-high heat, cook until apple juice is reduced by about ½ (you can also heat it up in the microwave). Remove and add back to apples. Mix apples and cinnamon sauce together. Sprinkle cornstarch and flour over apples and stir all together until apples are evenly coated.
- 6.** Using a ceramic or glass pie pan, remove one crust disc from fridge and roll out into a 12-inch circle on the plastic wrap. Transfer to pie pan, then pour filling into pan, spreading until it's even. Place pie in freezer and then roll out the top crust out like the bottom.
- 7.** Gently drape the top crust over the filling. Smooth out the top crust. Cut crust off that extends over pie pan lip. Crimp edge with a fork and pierce 4-5 long slits in the top crust. Return to freezer and preheat oven to 425 degrees.
- 8.** Remove pie from freezer and brush mixed egg and water over crust. Sprinkle sugar evenly over crust. Bake at 425 degrees for 15 minutes, then decrease oven to 375 and bake for 50-60 minutes. Cover edges with foil if it gets too brown.
- 9.** Remove from oven when crust is golden and filling is bubbly. Cool for at least 1-2 hours. Serve plain or topped with vanilla ice cream or caramel sauce!