

Apple Pie

Ingredients

7-8 cups peeled and sliced apples
lemon juice (approx. 1-2 tbsp)
3/4 c. white sugar
1 1/2 tsp cinnamon
1/8 tsp nutmeg
2 tbsp flour
1-2 tbsp melted butter - optional

Directions

Preheat oven to 375F. Sprinkle lemon juice on sliced apples and toss. Mix all the dry ingredients in a separate bowl and add to the apples. Place mixture into a prepared unbaked pie crust. Drizzle the melted butter over the apples (optional). Bake for 60-75 minutes until apples are cooked. May have to cover with foil to prevent pie becoming too brown.

"And I set on the front porch and begin to carve this apple pie, and to eat it." - WMB

Pie Crumb Topping

Ingredients

2 cups flour
1 1/3 cup granulated sugar
3/4 cup softened butter

Directions

Mix flour and sugar together. Cut in butter until it is evenly distributed and resembles fine crumbs. Spread on top of apples in pie plate.

Pie Crust

Ingredients

1 1/2 c. all-purpose flour
1 tsp kosher salt

8 tbsp (1 stick) chilled unsalted butter,
cut into cubes
1/4 c ice-cold water

Directions

In a large bowl, whisk together flour and salt. Scatter the butter over the flour and use a pastry blender or your fingers to cut the butter into the flour until it is thoroughly coated and the biggest pieces are the size of small peas. Gradually drizzle the water on top, using a rubber spatula or your hands to stir until the dough comes together. The dough should not be watery or wet. Shape the dough into a flattened ball. Wrap it tightly in plastic wrap and refrigerate for at least 1 hour. (The dough can be tightly wrapped and frozen for up to 1 month. Thaw in the refrigerator before proceeding.) Lightly dust the counter with flour and roll the dough out to around 2 1/2 inches larger than a 9-inch pie plate. Transfer the dough to the pie plate and carefully ease it into the edges. Trim the crust an even 1/2 inch all around and fold it under itself on top of the rim. Use your fingers to crimp the crust along the rim. Refrigerate for 1 hour.

"Now, I might like cherry pie and you like apple, but we're both eating pie." - WMB