

Fall Apple Pie Recipe

Pie crust:

Ingredients:

- 2 cups of all-purpose flour
- 1 teaspoon of salt
- 2 teaspoons of sugar
- 2 sticks of unsalted butter (1 cup) cubed
- ½ cup of sour cream

Instructions:

- Cut the butter into cubes and let it sit at room temperature for a few minutes
- In a large bowl, whisk together flour, salt and sugar
- Work the butter into the flour with your hands.
- Add sour cream to the mixture, mixing it with a fork.
- Form dough into two disks, sprinkle them with flour and refrigerate them. Leave them in the refrigerator.

Apple Pie:

Ingredients:

- 3 lbs. of cooking apples (Granny Smith, Jonagold, Fuji, etc.), about 6-8 depending on size
- 1 tablespoon of lemon juice
- ⅔ cup of sugar
- 3 tablespoons of all-purpose flour
- ½ teaspoon of cinnamon
- ¼ teaspoon of ground allspice
- ¼ teaspoon of ground nutmeg
- 1 teaspoon of vanilla extract
- Pie crust
- Egg wash
 - 1 large egg yolk
 - 1 tablespoon of cream

Instructions:

- Peel, core and slice the apples. Chop them into roughly ¼-inch to ½-inch chunks. Add them to a large bowl and sprinkle them with lemon juice so that they don't brown.
- Make the apple pie filling. Combine sugar, flour and spices (allspice, nutmeg and cinnamon) in a bowl. Add this mixture to the apple slices and use your hands to mix this. Sprinkle this with vanilla extract and stir.
- Place an oven rack at the lowest position and put a baking sheet on it to catch the drippings. Position another rack just above this one and then preheat the oven to 375°F.
- Remove one disk of dough from the refrigerator and let it sit for 5-10 minutes. Sprinkle a flat surface with flour and roll out the dough until it is 12-14 inches wide and ⅛-inch thick.
- Place the rolled out dough onto a 9-inch pie plate and press it down to line the pie dish with the dough.
- Place the apple mixture in the pie dish.
- Roll out the top crust to the same dimensions and place it over the apple mixture. Trim excess dough, leaving a ¾ inch overhang from the edges of the pie pan. Fold the dough

under itself so that the edge of the fold comes right to the edge of the pan. Press the top and bottom dough rounds together as you flute edges using thumb and forefinger or press with a fork.

- Place egg yolk and cream in a small bowl and use a fork to stir until well combined. Use a pastry brush to brush the egg wash over the top and edges of the pie. Use a sharp knife to cut slits in the top of the pie crust for steam vents.
- Place pie on an oven rack centered over the baking sheet on the rack below it to catch any drippings. Bake the pie at 375°F until the crust begins to lightly brown, about 20 minutes, then reduce heat to 350°F.
- Bake until the crust is golden and juices are bubbling, anywhere from an additional 45 minutes to an hour, depending on the type of apples you are using.
- Transfer the apple pie to a rack to cool for at least 1 hour. Serve slightly warm or at room temperature.