**APPLE PIE**

**(courtesy of King Arthur Flour)**

Crust

2 1/2 cups (10 1/2 oz) all purpose flour

3/4 teaspoon salt

1/3 cup (2 1/8 oz) vegetable shortening

1/2 cup (8 tablespoons) cold unsalted butter

7-10 tablespoons ice water

Filling

8 cups peeled, cored sliced apples [note: I always do 1 Granny Smith and the rest your preference—I tend to use Honeycrisps but any apple that holds its texture works well]

2 tablespoons lemon juice

3/4 cup (5 1/4 oz) sugar

2 tablespoons all purpose flour

2 tablespoons cornstarch

1/4 teaspoon salt

1 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon allspice

2 tablespoons boiled cider (max 1/4 cup (2 3/4 oz)

2 tablespoons butter, diced in small pieces

Directions

1. To make crust, in a medium bowl, whisk together the flour and salt.

2. Work in shortening until the mixture is evenly crumbly

3. Dice the butter into 1/2” pieces, and cut into the mixture until you have flakes of butter the size of a dime.

4. Add the water 2 tablespoons at a time, mixing with a fork as you sprinkle the water into the dough.

5. When the dough is moist enough to hold together when you squeeze it, transfer it to a piece of wax or parchment paper. It’s fine if there are some dry spots in the pile. Use a spray bottle of water to lightly spritz these places; that way, you’ll add just enough water to bring the dough together without creating a wet spot.

6. Fold the dough over on itself 3-4 times to bring it together, then divide it into pieces, one about twice as large as the other. The large piece will be the bottom crust; the smaller piece, the top crust. Pat each piece of dough into a disk about 3/4” thick.

7. Roll each disk on its edge, like a wheel, to smooth out the edges. This step will ensure our dough will roll out evenly, without a lot of cracks and splits at the edges later. Wrap in plastic and refrigerate for 30 minutes before rolling.

8. Lightly grease a 9” pie pan that’s at least 2” deep. This will make serving the pie easier after it’s baked.

9. To make the filling: combine the sliced apples and lemon juice in a large mixing bowl.

10. In a small bowl, whisk together the sugar, flour cornstarch, salt, and spices. Sprinkle the mixture over the apples, and stir to coat them. Stir in the boiled cider.

11. Roll the larger piece of pastry into a 13” circle. Transfer it to the prepared pan, and trim the edges so they overlap the rim of the pan by a inch all the way around.

12. Spoon the apple filling into the pan. Dot the top with he diced butter.

13. Roll out the remaining pastry to an 11” circle. Carefully place the pastry over the apples.

14. Preheat the oven to 425 degrees F.

15. Roll the overhanging bottom crust up and over the top crust, pinching to seal the two.

16. Crimp the edges of the pie, then place it in the refrigerator for 10 minutes to firm up the crust.

17. Place the pie on a parchment-lined baking sheet. Bake the pie for 20 minutes, then reduce the oven temperature to 375 degrees F and bake for 40 minutes more, until you see the filling bubbling inside the pie. Check the pie after half an hour of baking time, and cover the edges with foil or a pie shield to keep them from browning too quickly, if necessary.

18. When the pie is done remove it from the oven and cool it completely before slicing.