

\$100 Apple Pie



★★★★★

Prep Time: 30 min | **Cook Time:** 1 hr | **Makes:** 6-8 servings | **Difficulty:** Medium

Ingredients:

- 1 Recipe Pie Dough
- 3 Tbsp unbleached all-purpose flour, plus more for dusting work surface
- 3 large Fuji or Granny Smith apples
- 4 large Mutsu or McIntosh apples
- 1 Tbsp juice and 1 tsp grated zest from 1 lemon
- 2/4 cup plus 1 Tbsp sugar
- ¼ tsp freshly grated nutmeg
- ¼ tsp ground cinnamon
- ⅛ tsp ground allspice
- ¼ tsp salt
- 1 large egg white, lightly beaten
- 3 Tbsp Sugar in the Raw or turbinado sugar

Directions:

Move oven rack to lowest level. Place baking sheet on it and heat oven to 500 degrees.

Roll ½ of the pie dough recipe on a floured surface into a 12 inch circle. Roll onto your rolling pin and transfer to a 9 inch deep dish pie plate. Gently ease dough in to the dish—do NOT stretch it; instead, lift one side and ease the opposite corner into the bottom. Do not trim yet; refrigerate for 1 hour.

Peel, core and slice into ¼ inch slices. In a mixing bowl, toss the apples with the lemon juice and zest. Mix the flour, sugar, spices and salt to combine, then toss the dry ingredients with the apples.

Put the apple mixture and all the juices into the chilled pie shell, mounding them slightly in the center.

Roll out the second half of the pie dough recipe into a 12 inch circle. Use your rolling pin to transfer it on top of the filling. Trim the edges so the dough hangs over the pie dish by ½ inch. Tuck this overhanging dough under and seal by fluting or pinching it pressing on the outside edge with your thumb and

forefinger, and from the interior of the crust with the opposite thumb. Or you can seal it by pressing down with the tines of a fork. Cut four slits in the top.

If you're feeling artistic, form leaves or other decorative touches from the dough scraps and place on top. Brush the top with the egg white wash and sprinkle very liberally with the turbinado sugar/Sugar in the Raw.

Place pie on the baking sheet and lower oven to 425 degrees. Bake for 25 minutes - top will be golden. Rotate the pie 180 degrees and lower oven to 375 degrees. Continue baking for 30-35 minutes until juices bubble and crust is deeply golden.

Cool on a wire rack to room temperature, about 4 hours.

Yeah, right. Like that'e gonna happen. But give it at least an hour for the apples to set up a little and so you don't burn your tongue or melt your a la mode too quickly!

Notes:

Ok, this pie doesn't actually cost \$100—unless you rent a Zip car for 6 hours and drive upstate to have brunch in New Paltz and pick the apples (\$10 a bag). But even then, this pie seems worth it. It is hands down the best apple pie I've ever had. This year we used sweet-tart Mutsu and intensely tart Fuji apples that transformed magically in the oven, coming out smelling and tasting of roses~no joke, there was a pronounced floral scent and flavor that was absolutely intoxicating! We'd just picked the apples themselves at our favorite farm, so they were über-fresh and particularly flavorful this year. Granny Smiths and McIntosh are fine staples, but I encourage you to branch out to other intensely flavored apples, mixing a tart apple with a crisp, sweet variety.