

Apple Pie

Ingredients

Pastry:

- 2 cups (500ml) unbleached all purpose flour
- ¼ tsp (1ml) salt
- 1 cup (250ml) cold unsalted butter, diced
- ⅓ cup (75ml) ice water
- 1 tsp (5ml) cider vinegar
- 2 Tbsp (30ml) milk, optional for sealing pie crust

Apple Filling:

- ¼ cup (60ml) unsalted butter
- 1 cup (250ml) sugar
- 12 cups (3L) apples, peeled, cut into wedges
- ½ tsp (2.5ml) ground cinnamon



Instructions

For the Pastry:

In a food processor, pulse the flour, salt and butter until the butter is the size of small peas. Add the water and vinegar. Pulse again until a ball begins to form. Or use an alternative method.

Remove the dough from the food processor. Form into two discs with your hands. Cover in plastic wrap and refrigerate for 30 minutes.

For the Apple Filling:

In a large non-stick fry pan, melt butter. Add sugar, mix thoroughly and cook for 1- 3 minutes. Add apples and cinnamon. Cook over high heat, stirring frequently, for about 10- 12 minutes or until apples have stewed. Pour into a bowl and cool completely.

Preheat oven to 425 °F (220 °C), with rack in the lowest position.

On a floured work surface, roll out 1 dough disk to 12-inch (30cm) round. Transfer to pie dish. Fold edge under, forming high-standing rim; crimp. Add filling. Roll out second dough disk on floured surface to 13-inch (32.5cm) round. Cut into twelve 1-inch (2.5cm) wide strips. Arrange 6 strips across pie. Form lattice by arranging 6 strips diagonally across first strips. Gently press ends into crust edges. Brush lattice with milk.

Place the pie bird in the centre of the pie.

Bake pie 15 minutes. Reduce oven temperature to 375°F (190 °C). Continue baking until juices bubble and crust is deep golden, covering edges with foil if browning too quickly, about 1 hour 20 minutes. Cool on rack 1 hour.

Optional extra: Butterscotch Sauce

- 100g (½ cup) salted butter
- 110g (½ cup) demerara sugar
- 250ml (1 cup) fresh cream
- 1 ½ teaspoons vanilla extract
- ½ teaspoon sea salt

For the butterscotch sauce, melt the butter in a saucepan over a medium heat. Add the sugar and cook until the mixture is a deep caramel colour, about 5-6 minutes. Pour in the cream and simmer until thickened, about 8-10 minutes. Stir in the vanilla and salt.