

YOUR BASIC APPLE PIE RECIPE (ONLY MINE IS A RECTANGLE)

INGREDIENTS

for the Crust

2 1/2 cups all purpose flour
1 tablespoon sugar
3/4 teaspoon salt
10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces
1/3 cup chilled solid vegetable shortening, diced
6 tablespoons (or more) ice water

for the Filling

1/2 cup sugar
2 tablespoons all purpose corn starch
1 tablespoon lemon juice
2 teaspoons grated lemon peel
1/8 teaspoon ground nutmeg
1/8 teaspoon ground cinnamon
3 pounds Golden Delicious apples, peeled, cored, thinly sliced

Optional

1/4 cup apricot jam
2 tablespoons lemon juice

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball; divide into 2 pieces. Flatten each into disk. Wrap each in plastic; chill 2 hours.

Position rack in lowest third of oven and preheat to 400F. Mix together sugar, corn starch, lemon juice, grated lemon peel, nutmeg and cinnamon in a medium bowl. Add apples and toss to blend.

Roll out 1 dough disk on floured surface to 12-inch round or a 5 x 13 inch rectangle. Transfer to 9-inch-diameter glass pie dish or a 4 x 12 inch tart pan. Fold edge under, forming high-standing rim; crimp. Add filling. Roll out second dough disk on floured surface. Cut into 1/2 inch-wide strips and arrange across pie. Form lattice by arranging 6 strips diagonally across first strips. Gently press ends into crust edges. Bake pie 10 minutes. Reduce oven temperature to 375F. Continue baking until juices bubble thickly and crust is deep golden, covering edges with foil if browning too quickly, about 1 hour.

Mix together apricot jam and lemon juice until smooth. Using a pastry brush, glaze lightly over entire surface of pie (this will give it a nice sheen and additional flavor). Let pie cool 1 hour before cutting.