

CLASSIC DEEP DISH TWO CRUST APPLE PIE

INGREDIENTS

for the pastry

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

3 pounds baking apples, Pink Lady or Honeycrisp

1 tablespoon lemon juice

3 tablespoons butter, melted

2 teaspoons ground cinnamon

1/4 teaspoon ground nutmeg

1/8 teaspoon ground cloves

1/2 cup brown sugar, packed

2 tablespoons flour

1/4 teaspoon salt

1 large egg, with a tablespoon of water for egg wash

Granulated sugar, for sprinkling

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, then divide and flatten into two disks. Wrap in plastic and chill 2 hours.

Preheat oven to 425F.

Peel, core, and slice the apples into 1/2-inch pieces (or slices, if you like). Place apples into a large bowl and toss with lemon juice to prevent browning. Coat evenly in melted butter. Set aside. In a medium bowl, whisk together the spices, brown sugar, flour, and salt. Toss over the apples until they are evenly coated.

On a lightly floured surface, roll out each pie dough round into a 12-inch circle. Place the first round into a 9-inch pie plate, pressing down into the edges. Place the apples into the pie plate, mounding them in the center. Cover the top with the remaining pie dough round and seal the edges by pinching them together. In a small bowl, whisk together the egg with a tablespoon of water. Brush over the pie dough. Sprinkle with granulated sugar, if desired. Using a sharp knife, cut in a few slits for the steam to release. Chill pie for at least 1/2 hour before baking, particularly if the dough has softened.

Bake pie for 25 minutes before lowering oven temperature to 375F. Bake for an additional 25-35 minutes, or until golden brown. If the edges begin to darken too quickly, cover with aluminum foil to prevent additional browning.

Cool pie for at least 3 hours before slicing and serving.