

HONEY BOURBON APPLE PIE

INGREDIENTS

for the pastry dough and lattice

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

1/3 cup honey

1/4 cup bourbon

2 teaspoons ground cinnamon

1/4 teaspoon ground nutmeg

1/8 teaspoon ground cloves

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. Add the honey and bourbon and toss again. 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 one of the dough disks to a 12 inch circle. Place in pie plate and crimp edges. Dock the pastry with a fork a few times, all the way to the edges. Spoon the apples onto the pie plate. Roll out the other dough disk to a long sheet and cut bands. Create a lattice top over the pie and anchor to the crust. Lightly brush pastry with some of beaten egg wash. In a small bowl, whisk together the egg with a tablespoon of water. Brush over the pie dough. Sprinkle with granulated sugar, if desired. 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.