



Granny Smith Apple Pie

INGREDIENTS

For the Pie Crust:

- 2 2/3 cups all-purpose flour, more as needed
- 1 teaspoon fine salt
- 1 cup shortening
- 6 to 10 tablespoons cold water
- 1 - 2 tablespoons of milk, for brushing the top & a sprinkle of coarse sugar

For the Apple Pie Filling:

- 6 cups peeled, cored, and sliced Granny Smith
- 1 tablespoon freshly squeezed lemon juice
- 1 cup packed brown sugar
- 2 tablespoons all-purpose flour
- 1/2 teaspoon fine salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 ounce (1 tablespoon) cold unsalted butter

DIRECTIONS: Position a rack in the center of the oven and heat to 425 F.

1. In a large bowl, whisk together the flour and salt. Place this bowl in the refrigerator, along with the measured shortening and 10 tablespoons of water. Chill for at least 1 hour before proceeding.
2. Remove the flour mixture and shortening from the refrigerator. Cut the shortening into the flour either using a pastry blender, 2 knives in a scissor fashion, or a food processor. The shortening should be the size of peas.
3. Remove the water from the refrigerator and add 6 tablespoons to the flour-shortening mixture. Processor mix until the mixture forms a ball. If necessary, add more water 1 tablespoon at a time until the dough holds together. If the dough becomes too wet, add a little flour a bit at a time until a smooth dough results.
4. Divide the pie pastry in half, making 2 discs, wrap each in plastic and refrigerate.
5. Flour your work surface and the rolling pin. Remove 1 disc of pastry from the fridge and place a 9-inch pie plate on the counter. Rolling from the center of the pastry out toward the edges, make a circle 2 inches wider than the pie plate when inverted.
6. Roll the dough onto the rolling pin. Unfurl it over the pie plate and pat it into the pan. Trim the edge so it is even with the pie plate rim.
7. Place the apple slices in a large bowl. Add the lemon juice and toss to coat. In a medium bowl, combine the brown sugar, flour, salt, cinnamon, and nutmeg. Add to the apples and toss to coat.
8. Pour the apple mixture into the pie shell. Cut the butter into small squares and scatter them over the apples.
9. Remove the second disc of dough from the refrigerator and roll it in the same way as the first. Lay it over the apples; the top should have a 3/4-inch overhang. Seal the top crust to the bottom crust by folding the overhanging dough under the edge of the bottom crust. Flute the edges as desired. Cut slits into the top to vent the steam.
10. Brush the top of the pie with milk, sprinkle with sugar & bake for 15 minutes.
11. Remove from the oven and cover the outside edge of the crust with foil to prevent it from burning.
12. Return to the oven and finish baking the pie for another 25 to 30 minutes or until the crust is golden
13. brown and the juices are bubbling. Test the tenderness of the apples by inserting a slender, sharp knife through the steam hole. If the pie is browning too quickly, loosely cover the top with aluminum foil and bake until done.
14. Remove from the oven and allow to cool for at least 20 minutes on a wire rack to serve the pie warm. For the best looking slices, let the pie cool completely on a wire rack before cutting.

