



# Apple Pie

## INGREDIENTS

### Dough

- 2 1/2 cups all-purpose flour
- 1 tsp. salt
- 2 tsp. granulated sugar
- 16 Tbs. (2 sticks) cold unsalted butter, cut into 1/2-inch dice
- 3 to 4 Tbs. ice water

### Filling

- 2 lb. Granny Smith apples, peeled, cored and cut into slices 1/4 inch thick
- 2 lb. Pink Lady apples, peeled, cored and cut into slices 1/4 inch thick
- 1/2 cup firmly packed light brown sugar
- 1/4 cup granulated sugar
- 1/2 tsp. ground cinnamon
- 1/4 tsp. salt
- 1/4 tsp. freshly grated nutmeg
- 4 tsp. cornstarch
- 1 Tbs. fresh lemon juice
- 2 Tbs. cold unsalted butter, cut into 1/2-inch pieces
- 1 egg white, beaten with 1 tsp. water
- 2 tsp. granulated sugar

### Directions:

To make the dough, in a food processor, pulse the flour, salt, and granulated sugar together until combined, about 5 pulses. Add the butter and process until the mixture resembles coarse meal, about 10 pulses. Add 3 Tbs. of the ice water and pulse 2 or 3 times. The dough should hold together when squeezed with your fingers but should not be sticky. If it is crumbly, add more water 1 tsp. at a time, pulsing twice after each addition. Turn the dough out onto a work surface, divide in half and shape each half into a disk. Wrap the disks separately in plastic wrap and refrigerate for at least 2 hours or up to overnight.

On a lightly floured work surface, roll out half of the dough into a 12-inch round about 1/8 inch thick. Fold the dough in half and then into quarters and transfer it to a 9-inch deep-dish pie dish. Unfold and gently press the dough into the bottom and sides of the dish. Trim the edges flush with the rim of the dish. Refrigerate for 30 minutes.

On a large sheet of lightly floured parchment paper, roll out the remaining dough disk into a 12-inch round about 1/8 inch thick. Using leaf pie cutters, make rows of cutouts in the dough, spacing them 1/2

inch apart and leaving a 1-inch border along the edges, to create a lattice appearance. Reserve the cutouts for decorating. Reroll the dough scraps to make more cutouts. Refrigerate the lattice top and cutouts for 30 minutes.

Meanwhile, make the filling: In a large Dutch oven, stir together the apples, brown sugar, granulated sugar, cinnamon, salt, nutmeg and cornstarch. Set over medium heat, cover and cook, stirring occasionally, until the apples are just tender but not mushy, about 20 minutes. Uncover and cook until the liquid has thickened and become glossy, 5 to 7 minutes more. Remove from the heat, stir in the lemon juice and let cool to room temperature, about 30 minutes.

Position a rack in the lower third of an oven, place a baking sheet on the rack and preheat the oven to 400°F.

Let the pie shell, lattice top and leaf cutouts stand at room temperature for 5 minutes. Transfer the apple filling to the pie shell, scatter the butter pieces on top, and gently invert the lattice top over the pie. Trim the edges flush with the rim of the dish and press the top and bottom crusts together to seal. Brush the underside of the leaf cutouts with egg wash and gently press them onto the edges of the piecrust, overlapping the leaves slightly. Decorate as desired with the remaining leaves. Brush the entire top crust with egg wash and sprinkle with the granulated sugar.

Place the pie dish on the preheated baking sheet. Bake until the crust is crisp and golden brown, about 1 hour, covering the edges with aluminum foil if they become too dark. Transfer the pie to a wire rack and let cool for at least 1 1/2 hours before serving. Serves 8.



# Strawberry Rhubarb Pie

## INGREDIENTS

**Pie Crust** - makes enough for 2 single pies or 1 double crust

- 2 1/2 c. AP unbleached flour
- 2 tbsp. sugar
- 1 tsp. sea salt
- 2 sticks (8 ounces) unsalted butter, very cold
- 1 c. water with ice

## Filling

- 3 1/2 c. sliced rhubarb
- 1 16 oz. container strawberries, hulled, halved (about 3 1/2 c.)
- 1/2 c. packed brown sugar
- 1/2 c. sugar
- 1/4 c. cornstarch
- 2 tbsp. fresh squeezed orange juice
- 1/4 tsp. sea salt

## Topping

- 1 egg
- 1 tsp. cream
- Turbinado

*Note: I like to make my dough by hand so that I can control the size of the butter. Flaky crust = chunks of butter.*

1. Make crust. Place flour, sugar, and salt in bowl. Whisk together.
2. Dice butter and place into flour mixture. Using a [pastry knife](#), cut butter into flour until it resembles coarse meal.
3. Using a [pastry fork](#) (or continue using the pastry knife) add 1/2 c. of the ice cold water into mixture and combine. Continue adding water 1 tablespoon at a time until dough just comes together. You may not need the full cup of water.
4. Cut in half and cover the 2 disks in plastic wrap. Before rolling out, place in fridge for 1 hour, or place in freezer for 15 minutes to chill. This will make the dough easier to work with.
5. Make strawberry rhubarb mixture. Combine all ingredients in bowl, mix, and set aside.
6. Roll the dough out on a well floured surface large enough to overhang in a pie dish. Fold the dough in fourths and transfer to pie dish. Place in freezer for 5 minutes if too warm.

7. Pour strawberry/rhubarb mixture into pie dish.
8. On a well floured surface, roll out second disk. Using a [pastry wheel](#), cut dough in the same direction, about 3/4" wide. Place 5 strips across, using the longer strips in the middle and the shorter strips on the end. Think back to your childhood craft days, and create a lattice with the dough placing 5 more strips in the opposite direction. Over, under, over, under.
9. Seal the edges of the dough by folding over. I use a bit of cold water to help smooth things out. Create a decorative edge with your pointer finger and thumb held together pushing the dough in with your thumb. And repeat. Clear as mud? A forked edge works nicely as well.
10. Whisk together one egg and a teaspoon of cream. Brush over the top and sprinkle with turbinado.
11. Place in freezer for 20 minutes. This helps the dough to hold its shape when it goes in the oven. Preheat oven to 400°. Bake for 20 minutes. Lower the temp to 335° and continue baking for 40 minutes. Once crust begins to brown, cover with foil.
12. Allow pie to set up for at least an hour before serving.