



Sweet

**CLASSIC
APPLE PIE**

Classic Apple Pie

& Lange Estate Chardonnay

Ingredients

FOR THE DOUGH

- 2 1/2 cups all-purpose flour (I love King Arthur)
- 1 stick butter, cold, cut into 1/4" cubes
- 1 stick shortening, cold, cut into 1/4" cubes
- 1 teaspoon salt
- 1 teaspoon sugar
- 6-8 tablespoons ice water
- 1 egg white
- Turbinado sugar for sprinkling

FOR THE FILLING

- 6-8 organic Braeburn and Granny Smith apples, peeled and sliced
- 2 tablespoons butter
- 3/4 cups sugar
- 1 teaspoon lemon zest
- 1-2 teaspoons lemon juice, to taste
- 1 1/2 teaspoons cinnamon
- freshly grated nutmeg

Instructions

- In a large mixing bowl, toss together the flour, salt, and sugar. Add the butter and shortening. Cut the fat into the flour by using your thumbs and index fingers to smear the butter and shortening into sheets. Continue mixing by hand until the dough just comes together, there should be larger pieces of fat left in the dough.

- Gently incorporate the water by sprinkling it over the top of the dough a couple of tablespoons at a time. It's important to stop mixing when the dough just comes together, it should feel very tender to the touch.
- Divide the dough into two balls, turn them out onto a floured surface and flatten them into discs, then wrap them in plastic wrap and chill.
- While the dough is chilling, peel, core, and slice the apples.
- Position a rack in the center of the oven and preheat to 425°.
- Melt the butter in 12" sauté pan over medium-high heat. Sauté the apples until they just start to brown, then add the sugar, a pinch of salt, and the lemon juice. Taste the apples to adjust the balance between the tartness and sweetness of the mixture. Add the flour, cinnamon, grated nutmeg, and lemon zest. Stir until the flour begins to thicken. Set aside.
- Remove the dough from the refrigerator. Unwrap one of the discs and roll it out until it is 1/8" thick. If the dough begins to stick, sprinkle it with flour. Fold the dough into quarters and set it aside. Roll out the second disc.
- Position the dough into the bottom of a 12" pie plate. Mound the apple mixture into the center of the pie plate and cover it with the second round of dough. Trim the excess dough with a pair of kitchen shears, leaving a 1/2" overhang. Tuck the edges of the dough under, then press them together to create a seal. Shape the edges of the dough as desired.
- Cut four 1" vents in the top for steam. Using a brush, apply an egg wash to the top of the dough and sprinkle it with Turbinado sugar.
- Place the pie on a baking sheet and bake for 15 minutes, reduce the heat to 350° and bake for another 40 to 45 minutes or until the crust is golden brown and the filling is bubbling. Cool the pie on a rack for 2-3 hours before serving.