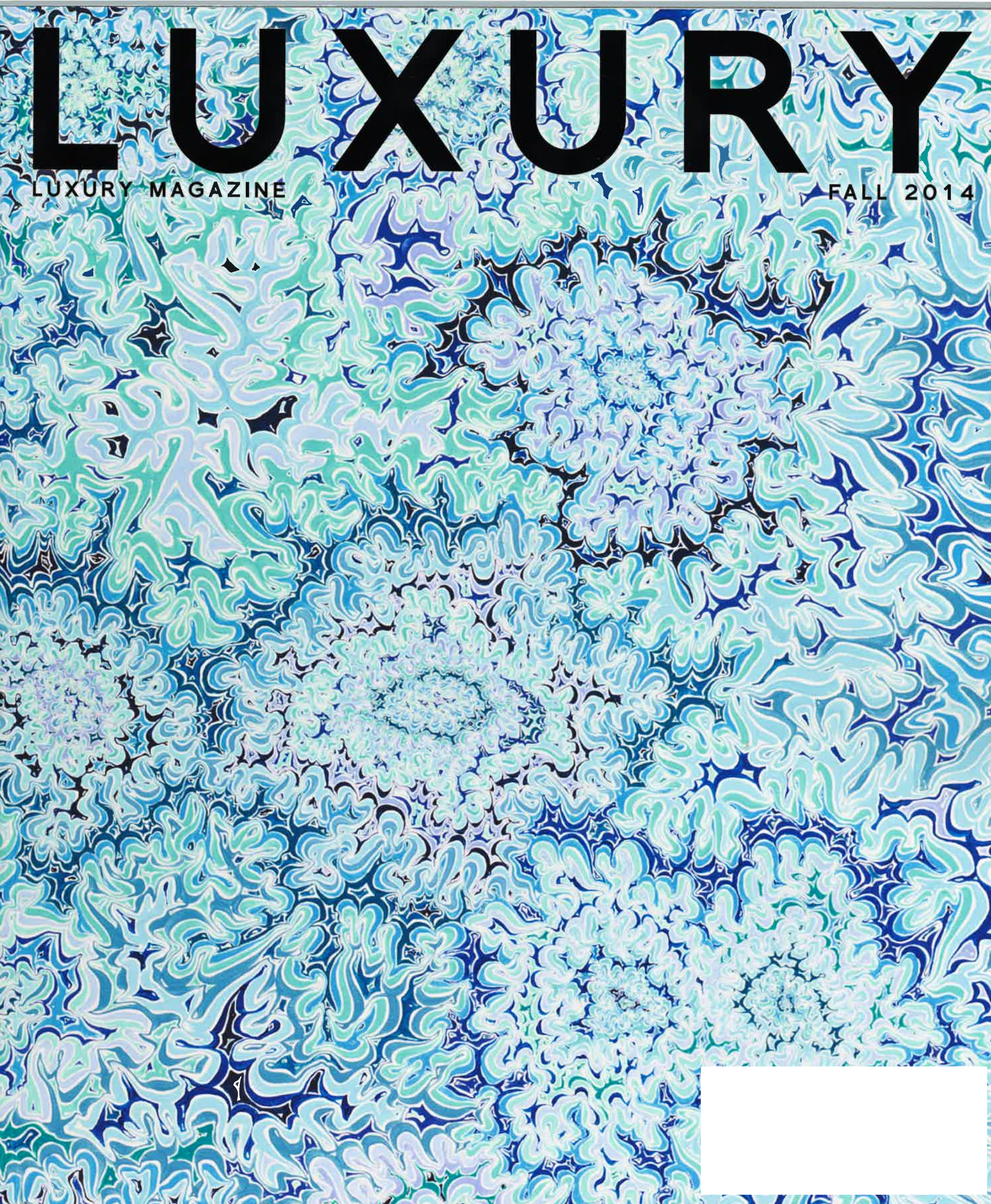


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Easy Apple Pie

Kate McDermott, artofthepie.com

Kate McDermott hosts an Upper-Crust Pie Camp (October 10-13) at The Resort at Paws Up in Greenough, Montana. pawsup.com

INGREDIENTS: Pie Crust

Makes two 9-inch deep-dish pie crusts.
14 tbsp. butter
2 ½ cups flour
½ tsp. salt
8 tbsp. ice water

METHOD

Cut butter into dry ingredients with a pastry blender until the dough is crumbly. The crumbles will look like a combination of cracker crumbs and small walnuts. Sprinkle ice water over the mixture and stir lightly with a fork. Squeeze a handful of the dough. If it does not hold together, add another teaspoon or more of ice water, as needed. Form into a round ball and then cut in half. Form the two hemispheres of dough into chubby discs; wrap and chill in refrigerator for at least one hour. Roll out on floured board. Tips: All ingredients should be cold. Use a light touch and do not overwork the dough.

INGREDIENTS: Filling

Pie crust
8-10 cups sliced apples (about 3 lbs.)
1 tsp. cinnamon
½ tsp. allspice
Pinch of salt
Pinch of nutmeg
¼-½ cup flour
1 tbsp. apple cider vinegar
¼-1 cup sugar (to taste, depending on the sweetness of the apples)
Butter
Egg white wash (1 egg white and 1-2 tbsp. water, fork beaten)

METHOD

Line a 9-inch deep-dish pie pan with bottom crust. In large bowl, mix apples, cinnamon, allspice, salt, nutmeg, flour, apple cider vinegar and sugar. Dot with butter and cover with top crust. Cut vents. Crimp edges. Brush with egg white wash and sprinkle with sugar. Bake at 425° F for 20 minutes. Lower temperature to 375° F and bake for 40 minutes longer or until done. Cool for at least an hour. Tips: Use a mix of heritage apples, unpeeled for flavor and color. One tablespoon Calvados or other apple brandy is a nice optional addition. For a festive Thanksgiving pie, add a cup of fresh whole cranberries and a cup of chopped walnut meats to the apple mixture, then bake as above.