

*From the kitchen of: Bethany
Dattolo*

*"A woman of noble character, who can find? She is worth far more than rubies. She gets up while it is still dark; she provides food for her family..."
Proverbs 31: 10,15a*

Apple Pie

Ingredients

For the crust:

- * 2 sticks unsalted butter, cut into 1/2-inch pieces
- * 5 to 7 TBSP apple cider
- * 2 3/4 cups flour, plus extra for dusting
- * 1 tsp table salt
- * 1 TBSP granulated sugar

For the filling:

- * 3 to 3 1/2 pounds apples, mixture of different kinds (about 6 apples)
- * 1/2 cup sugar, divided
- * 3 TBSPs flour
- * sprinkle cinnamon
- * 1/4 tsp kosher salt

Directions

For the crust:

Place the butter, shortening and applejack into the refrigerator for 1 hour.

In the bowl of a food processor, combine the flour, salt and sugar by pulsing 3 to 4 times. Add the butter and pulse 5 to 6 times until the texture looks mealy.

Remove the lid of the food processor and sprinkle in 5 tablespoons of the apple cider. Replace the lid and pulse 5 times. Add more apple cider as needed, and pulse again until the mixture holds together when squeezed. Weigh the dough and divide in half. Shape each half into a disk, wrap in plastic wrap and refrigerate for at least 1 hour and up to overnight.

For the filling:

Peel and core the apples. Slice into 1/2-inch thick wedges. Toss all of the apples with 1/4 cup of the sugar, place in a colander set over a large bowl and allow to drain for 1 1/2 hours.

Transfer the drained liquid to a small saucepan, place over medium heat and reduce to 2 tablespoons. Set aside to cool. Toss the apples with the remaining sugar, flour, cinnamon, and salt.

For assembling and baking the pie:

Preheat oven to 425 degrees F.

Remove one disk of dough from the refrigerator. Place the dough onto a lightly floured piece of waxed paper. Lightly sprinkle the top of the dough with flour and roll out into a 12-inch circle. Place into pie pan. Gently press the dough into the sides of the pan, crimping and trimming the edges as necessary.

Place the apples into the unbaked pie shell and dot with butter. Roll out the second crust and place on top of the apples. Brush the top crust with the reduced juice everywhere except around the edge of pie. Trim any excess dough. Place the pie on a half sheet pan lined with parchment paper and bake on the floor** of the oven for 30 minutes. Transfer to the lower rack of the oven and continue to bake another 20 minutes or until the apples are cooked through but not mushy. Remove to a rack and cool a minimum of 4 hours or until almost room temperature.

**If you're using an electric oven with coils on the bottom of the oven, place the pie on the sheet pan on the lowest rack over the coils, NOT directly on top of them.

