

# Apple Pie

Serves 10

Make this with the vodka crust pie dough. It is special. I use an old-fashioned apple slicer/peeler/corer that makes the job of preparing the apples much quicker. You jam the apple onto the prongs and then turn the crank!



## Ingredients:

- 3/4 cup plus 1 Tbsp. sugar (divided)
- 1/8 tsp. salt
- 3 Tbsp. corn starch
- 1/2 tsp. ground cinnamon
- 1/8 tsp. ground nutmeg
- 6 medium apples (5 cups sliced)
- 2 pie doughs for crust (see vodka pie crust recipe)
- 2 Tbsp. flour (divided)
- 1 Tbsp. milk
- 1/2 cup dried cherries (optional)

## Equipment:

- Large bowl
- Apple peeler/corer or knife
- 9" Pyrex pie plate
- Rolling pin
- Basting brush
- Cookie sheet (larger than the pie dish)



## Apple Pie:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Preheat the oven to 450 degrees		
	Whisk 3/4 cup sugar, dry ingredients in a small bowl	2	35
	Peel, core, and slice 2 apples	2-4	
	Sprinkle 1/3 of the dry spices onto apples and toss	5	
	Peel, core, and slice remaining apples. Add spices to freshly sliced apples to reduce discoloration	5-10	
	In a Dutch oven on the stove top, heat apples to reduce volume. Stir in 1 Tbsp. butter	10	
	Flour a countertop with 1 Tbsp. flour.	1	
	Roll out one pie dough on floured surface	2	
	Transfer dough to pie plate. Trim to within 1"	2	
	Pour apple and spice mixture into the pie plate	1	
	Flour countertop with 1 Tbsp. flour.	1	
	Roll out second pie dough on floured surface	2	
	Transfer dough to pie plate. Trim to within 1"	1	
	Fold bottom dough edge up and over top dough to form a lip to hold liquid. Crimp pie dough edges together. Use finger of one hand and two knuckles of the other hand to impress a wavy edge pattern	2	
	Baste pie with milk	1	
	Sprinkle 1 Tbsp. sugar over pie	1	
	Pierce pie with sharp knife to make vent holes	1	
	Bake at 450 degrees	10	
	Place cookie sheet below pie to catch drippings	1	
	Reduce heat to 350 degrees and bake until golden brown. Check color frequently after 35 min.	50	
	Remove pie and allow to cool	30	
	Total	2hr 16 min	