

Apple Pie (Family)

~8 large apples, peeled, cored, and sliced evenly

(Granny smiths are common, however I prefer to use a variety for more complex flavors)

1 - 1 1/4 cup sugar

(Varies depending on tartness of apples)

2 1/3 tbsp tapioca

1/4 - 1/2 tsp salt

4 tsp fresh lemon zest

4 tsp fresh lemon juice

2 tsp ground cinnamon

Pinch grated nutmeg

(small!) Pinch ground cardamom

2 tbsp butter

1 Flaky Pie Crust (Family)

To make this filling, whisk together sugar, tapioca, salt, cinnamon, and nutmeg in a bowl. Add the apples, lemon zest, and lemon juice, tossing to coat. Set aside.

Preheat the oven to 425 degrees

To assemble the pie, roll dough to 10-inch disks. Place one crust in the pie plate, fill it with apples, and dot the 2 tbsp butter over the filling. Place the second crust on top. Crimp the crust around the edges. Trim the crust if it hangs more than 1/2 inch over the edge of the pie plate. Cut slashes or vents over the center of the crust to vent it.

Place the pie on the lowest rack of the oven to cook the bottom crust; bake for 10 minutes. Lower the heat to 350, move the pie to center rack, and continue to cook for 45 to 50 minutes. The crust will be golden and the apples will be bubbling around the edges.

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