

Pretty standard apple pie recipe, recommending using only Golden Delicious apples. I think the crust recipe is all wrong: the recipe calls for a 10 inch pie plate but the crust recipe is the same or smaller than the one I use for 9-inch pies, so I don't think it would make enough. He has also grossly underestimated the amount of ice water needed to bring the pie crust together. At any rate I would use my own pie crust recipe anyway.

The Washington Post

Double-Crust Apple Pie

For the crust

- 2 1/2 cups (313 grams) all-purpose flour
- 1 teaspoon granulated sugar, plus more for sprinkling (optional)
- 1 teaspoon fine salt
- 16 tablespoons (2 sticks/226 grams) cold unsalted butter, cut into small pieces
- 2 tablespoons to 4 tablespoons ice water
- 1 large egg
- 2 tablespoons heavy cream

For the filling

- 2 tablespoons fresh lemon juice
- 3 pounds Golden Delicious apples, peeled, cored and sliced 1/4-inch-thick (or a little thicker)
- 3 tablespoons unsalted butter
- 1/2 cup (100 grams) granulated sugar, plus more as needed
- 1/4 cup (55 grams) packed light brown sugar
- 3/4 teaspoon ground cinnamon
- 1/8 teaspoon freshly grated nutmeg
- 1/4 teaspoon ground ginger
- 1/8 teaspoon fine salt

Step 1

Make the crust: In the bowl of a food processor, combine the flour, granulated sugar and salt and pulse one just to combine. Add the cold butter and pulse a few times, just until the mixture turns into mostly pea-sized pieces. (The mixture should remain somewhat powdery and dry; refrigerate if it seems to soften and stick together.) With the food processor running, slowly add the ice water as needed, just until the dough starts to form a ball. Divide the ball into halves; place each on a large piece of plastic wrap and flatten slightly into a round disk. Wrap well and refrigerate for at least 30 minutes and up to 2 days.

Step 2

When ready to bake, position a rack in the middle of the oven and preheat to 350 degrees. Have ready a 10-inch pie plate and sheet pan.

Step 3

Make the filling: In a large bowl, toss together the apples with the lemon juice until coated.

Step 4

In a large saute pan over medium-high heat, melt the butter. Add the apples and toss to coat. Reduce the heat to medium and cook, stirring often, until the apples are a little tender but still crisp on the inside, 5 to 7 minutes. Add the granulated and brown sugars, cinnamon, nutmeg, ginger and salt. Increase the heat to high and boil until the juices become thick and syrupy, 3 to 4 minutes. Remove from the heat and spread on a sheet pan to cool.

Step 5

Meanwhile, in a small bowl, whisk together the egg and cream until well combined. Lightly dust a work surface and rolling pin with flour. Roll out each piece of the dough to about 1/4-inch thickness, about 12 inches in diameter, rotating it a quarter turn as you work to prevent it from sticking.

Step 6

Drape one piece of dough over the rolling pin and carefully transfer it to the pie plate, leaving some overhang around. Pour the cooled apples into the pie shell. Brush the "lip" of the crust with the egg wash and cover with the top crust. Seal the edge of the crust, trim, as needed, and crimp. If desired, brush the top crust with the egg wash and sprinkle with granulated sugar. Make 3 steam-vent slits in the top crust of the pie.

Step 7

Bake for 65 to 70 minutes, or until the top of the pie is browned and the filling is bubbling. Transfer to a wire rack to cool for at least 20 minutes before serving.

