

— AMERICA'S —
TEST KITCHEN

Pennsylvania Dutch Apple Pie

YIELD Serves 8 to 10

TIME 2¼ hours, plus 1½ hour chilling, 1 hour sitting, and 4 hours cooling



Why This Recipe Works

This recipe was inspired by Holly Ricciardi, owner of the now-closed Magpie Bakery; read about our visit [here](#). The hallmark of Dutch apple pie is its creamy apple filling, but we didn't rely on the traditional cream to achieve it. Instead we added melted vanilla ice cream to the apple filling for extra creaminess and a rich vanilla flavor that nicely complements apple pie. We sliced Golden Delicious apples and let them sit in the melted ice cream along with cinnamon, sugar, and lemon juice until they were soft and pliable; this way, they packed easily into the pie plate and created a cohesive interior that baked evenly. Before baking, we sprinkled a mixture of melted butter, flour, brown sugar, and a good dose of salt over the top of the pie for a supremely buttery crumble topping. Letting the pie cool completely before slicing into it allowed it to firm up so that we could produce beautifully clean wedges.

Gather Your Ingredients

Crust

○ ¼ cup ice water

Before You Begin

- * We prefer Golden Delicious or Gala apples here, but Fuji, Braeburn, or Granny Smith varieties also work well. You may substitute ½ cup of heavy cream for the melted ice cream, if desired. This pie is best when baked a day

- ☐ **4** teaspoons sour cream
- ☐ **1 ¼** cups (6 ¼ ounces/177 grams) all-purpose flour
- ☐ **1 ½** teaspoons granulated sugar
- ☐ **½** teaspoon salt
- ☐ **8** tablespoons unsalted butter, cut into ¼-inch pieces and frozen for 15 minutes

Filling

- ☐ **2 ½** pounds (1134 grams) apples, peeled, cored, halved, and sliced ¼ inch thick
- ☐ **½** cup melted vanilla ice cream
- ☐ **½** cup raisins (optional)
- ☐ **½** cup (3 ½ ounces/99 grams) granulated sugar
- ☐ **1** tablespoon lemon juice
- ☐ **1** teaspoon vanilla extract
- ☐ **1** teaspoon ground cinnamon
- ☐ **½** teaspoon salt

Topping

- ☐ **1** cup (5 ounces/142 grams) all-purpose flour

ahead of time and allowed to rest overnight. Serve with vanilla ice cream.

Instructions

- 1. FOR THE CRUST:** Combine water and sour cream in bowl. Process flour, sugar, and salt in food processor until combined, about 5 seconds. Scatter butter over top and pulse until butter is size of large peas, about 10 pulses. Add sour cream mixture and pulse until dough forms clumps and no dry flour remains, about 12 pulses, scraping down sides of bowl as needed.
- 2.** Turn dough onto sheet of plastic wrap and form into 4-inch disk. Wrap tightly in plastic and refrigerate for 1 hour. (Wrapped dough can be refrigerated for up to 2 days or frozen for up to 1 month. If frozen, let dough thaw completely on counter before rolling.)
- 3. FOR THE FILLING:** Toss all ingredients in large bowl until apples are evenly coated. Let sit at room temperature for at least 1 hour or up to 2 hours.
- 4.** Adjust oven rack to lower-middle position and heat oven to 350 degrees. Let chilled dough sit on counter to soften slightly, about 10 minutes, before rolling. Roll dough into 12-inch circle on lightly floured counter. Loosely roll dough around rolling pin and gently unroll it onto 9-inch pie plate, letting excess dough hang over edge. Ease dough into plate by gently lifting edge of dough with your hand while pressing into plate bottom with your other hand.

- ☐ ½ cup packed (3 ½ ounces/99 grams) light brown sugar
- ☐ 6 tablespoons unsalted butter, melted
- ☐ ½ teaspoon salt

5. Trim overhang to ½ inch beyond lip of plate. Tuck overhang under itself; folded edge should be flush with edge of plate. Crimp dough evenly around edge of plate using your fingers. Wrap dough-lined plate loosely in plastic and refrigerate until dough is firm, at least 30 minutes.
6. FOR THE TOPPING: Stir all ingredients in bowl until no dry spots remain and mixture forms clumps. Refrigerate until ready to use.
7. Place dough-lined plate on parchment paper-lined rimmed baking sheet. Working with 1 large handful at a time, distribute apple mixture in plate, pressing into even layer and filling in gaps before adding more. Take care not to mound apple mixture in center of plate. Pour any remaining liquid from bowl into pie. Break topping (it will harden in refrigerator) into pea-size crumbs and distribute evenly over apple mixture. Pat topping lightly to adhere.
8. Bake pie on sheet until top is golden brown and paring knife inserted in center meets no resistance, about 1 hour 10 minutes, rotating sheet halfway through baking. Let pie cool on wire rack for at least 4 hours or preferably overnight. Serve.