

## Homemade Apple Pie



### Ingredients Crust

- 2 1/2 cups (285 g) all-purpose flour, (plus extra for rolling)
- 1 Tbsp sugar
- 1 tsp salt
- 3 Tbsp vegetable oil
- 1 cup cool unsalted butter, cut into pieces (does not have to be ice cold)
- 1/4 cup cool water
- 2 tsp white vinegar or lemon juice

### Ingredients Filling

- 6 cups peeled and sliced mixed apples (Mutsu, Granny Smith, Royal Gala, Honey Crisp, Cortland or others) - about 5 medium apples
- 1 Tbsp fresh lemon juice
- 1/2 cup granulated sugar
- 1/3 cup packed light brown sugar
- 1 tsp ground cinnamon
- 1/4 tsp ground allspice
- 1/4 tsp ground nutmeg
- 2 Tbsp rolled oats
- 2 Tbsp unsalted butter
- 1 egg mixed with 2 Tbsp water, for brushing
- sugar and cinnamon, for sprinkling

### Directions Dough:

\*Dough can be made up to 2 days before and stored chilled, or can be frozen up to 3 months then thaw in the fridge before rolling.

1. Combine flour, sugar, salt, and oil in an electric mixer.
2. Blend until the flour looks evenly crumbly in texture.
3. Add the butter, blend until rough and crumbly but small pieces of butter are still visible.
4. Stir in water and vinegar/ or lemon juice.
5. Mix until the dough comes together.
6. Shape the dough into 2 disks, wrap and chill them until firm (at least an hour).

### Filling:

1. Peel, core and slice the apples
2. Preheat oven to 400 F
3. Toss sliced apples with lemon juice
4. Place half apples in a large pot and heat over medium heat (until the juices cook out and the apples soften – about 10 minutes)
5. Remove the apples using a slotted spoon
6. Stir cooked with uncooked apples to let cool down the cooked apples.
7. In a separate bowl, stir sugar, brown sugar, cinnamon, allspice and nutmeg.
8. Add mixture to apples and stir. Set aside
9. Remove dough from fridge, let sit for 15-30 minutes before rolling.
10. On a lightly floured surface, roll the piece of dough to just less than a ¼ inch thick.
11. Dust the bottom of a 9 inch pie plate with flour and line the plate with the dough.
12. Sprinkle oats on the bottom of the shell (this helps absorb excess juice)
13. Spoon the apple filling into the shell.
14. Roll out the second piece of dough to the same thickness and place over the apples.
15. Trim the excess dough and pinch the edges of crust together – creating a fluted edge.
16. Brush the top of the pastry with egg wash.
17. Mix a little bit of cinnamon and sugar together and sprinkle on top
18. With scissors, snip the top crust to allow steam to escape
19. Place the pie on a parchment-lined baking tray and bake for 10 minutes at 400 F
20. Reduce the heat to 375 F and bake for another 40 to 50 minutes (until the crust is golden brown and the filling is bubbling).
21. Cool the pie for 2 hours before slicing to serve.