

Apple Pie (Classic)

Servings: 8

Source: *The New Best Recipe Cookbook* p. 887

Ingredients

- 1 Basic Pie Dough
- 2 tablespoons Flour
- 3 large Granny Smith Apples, about 1½ lbs
- 4 large McIntosh Apples, About 2 Lbs
- 1 teaspoon Grated Lemon Peel
- 1 Lemon Juice
- ¾ cups Sugar
- ¼ teaspoon Nutmeg
- ¼ teaspoon Cinnamon
- ⅛ teaspoon Allspice
- ¼ teaspoon Salt
- 1 large Egg White, Beaten Lightly

Method

1. Adjust an oven rack to the lowest position, place a rimmed baking sheet on it, and heat the oven to 500°F. Remove one piece of dough from the refrigerator (if refrigerated longer than 1 hour, let stand at room temp until malleable).
2. Roll the dough on a lightly floured work surface or between 2 large sheets of parchment paper or plastic wrap to a 12-inch circle. Transfer the dough to a 9-inch pie plate by rolling the dough around the rolling pin and unrolling it over the pan. Working around the circumference of the pan, ease the dough into the pan corners by gently lifting the edge of the dough with one hand while pressing it into the pan bottom with the other hand. Leave any dough that overhangs the lip of the pie plate in place; refrigerate the dough-lined pie plate.
3. Peel, core, and quarter the apples; cut the quarters into ¼-inch slices and toss with the lemon juice and zest. In a medium bowl, mix the ¾ cup sugar, the flour, spices, and salt. Toss the dry ingredients with the apples. Turn the fruit mixture, including the juices, into the chilled pie shell and mound it slightly in the center.
4. Roll out the second piece of dough to a 12-inch circle; place it over the filling. Trim the edges of the top and bottom dough layers to ½ inch beyond the pan lip. Tuck this rim of dough underneath itself so that the folded edge is flush with the pan lip. Flute the edge or press with the tines of a fork to seal. Cut 4 slits in the dough top. If the pie dough is very soft, place the pie in the freezer for 10 minutes. Brush the egg white on the top crust and sprinkle evenly with the remaining 1 tbsp sugar.
5. Place the pie on the baking sheet and lower the oven temperature to 425°F. Bake the pie until the top crust is golden, about 25 minutes. Rotate the pie from front to back and reduce the oven temp to 375; continue baking until the juices bubble and the crust is deep golden brown, 30 - 35 minutes longer.

6. Transfer the pie to a wire rack; cool to room temp, at least 4 hours.