

Bakerlady



Honeycrisp Dutch Apple Pie

1 Pie Crust (my recipe below)

Filling

4-5 honeycrisp apples peeled and sliced

3/4 C granulated sugar

1/2 C flour

1/2 tsp nutmeg

1/2 tsp cinnamon

1/2 tsp pumpkin pie spice

Crumble Topping

1 C flour

1/2 C brown sugar

1/2 C butter (room temperature)

Pie Crust (from America's Test Kitchen)

1 1/4 cups all-purpose flour, plus extra for rolling out the dough

1 tablespoon sugar

1/2 teaspoon salt

3 tablespoons vegetable shortening, cut into 1/4-inch

pieces and chilled

5 tablespoons unsalted butter, cut into 1/4-inch pieces

and chilled

4-6 tablespoons ice water

Process flour, sugar, and salt in food processor until combined. Add chilled shortening and pulse until coarsely ground. Add chilled butter and pulse until mixture resembles coarse crumbs. Transfer to large bowl.

Sprinkle 4 tablespoons water over flour mixture. Using rubber spatula, stir mixture until dough forms. If dough remains crumbly, add remaining 1 tablespoon water. Form dough into 4-inch disk, wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 2 days. (Dough can be frozen, wrapped tightly in plastic and aluminum foil, for up to 2 months. Thaw completely at room temperature before using.)

Let chilled dough soften slightly at room temperature, about 10 minutes.

Working on lightly floured work surface, roll dough into 12-inch circle. Transfer dough to pie plate. Trim, fold, and crimp edges. Cover lightly with plastic wrap and place in the freezer for 30 minutes.

While crust is firming up, work on the filling.

Roll out pie crust and place in pie plate. Place all filling ingredients and apples into a large Ziploc bag and shake to mix. Pour apple mixture into pie crust. Cut crumble ingredients together with your hands and crumble over apples. I have found that it helps if my hands are fairly cold when doing this, so if you tend to have warm hands – try running them under cold water, drying them and then crumbling the topping. Bake at 375° for 40-50 minutes. Foil the edges for last 15 minutes if crust begins to brown too much.