

# Apple Pie

By: Savannah Langford

## Ingredients

### Crust

- 1 ¼ cup all purpose flour + more for rolling
- 8 Tablespoons Salted Butter
- 1 egg
- ¼ Cup Water- Cold

### Pie Filling

- 5 Tablespoons of Butter- Salted
- ⅓ Cup Light Brown Sugar
- ¼ Cup Sugar
- 1 ½ teaspoons Cinnamon
- ¼ cup All purpose flour
- ¼ teaspoons- heaping: Ground Allspice
- ¼ teaspoon- heaping :Nutmeg
- ⅛ teaspoon Ground Ginger
- 5 pounds Honeycrisp Apples
- ⅓ cup Dulce de leche

### Sugar Topping

- 2 tablespoons Milk
- 3 Tablespoons Raw Coarse Sugar

## Directions

### Crust

1. Place flour in the food processor. Sprinkle butter over flour, Pulse until the size of Peas. Drizzle water in and pulse until dough forms

2. Shape dough into a flattened ball and refrigerate for 1 hour.
3. Dust counter with flour, Roll out dough to fit over desired pie dish. Transfer dough to pie dish leaving a ½ overhang. Refrigerate for 1 hour.

## **Pie Filling**

1. In a large saute pan heat butter over medium heat. When starting to foam stir in sugars and spices. Stir thinly sliced peeled apples. Cover and cook until the apples start to soften and the liquid starts to boil.
2. Stir in flour. Cook until the apples are almost tender. Remove from heat and cool.
3. Preheat the oven to 425 F.
4. Place cooled filling into the prepared pie dish. Slightly warm up Dulce de leche and drizzle over apples.
5. Cover pie with top dough round and crimp closed. Cut 2-3 inch slits to help the pie vent.
6. Brush milk over pie dough and sprinkle with Coarse Sugar
7. Bake for 25 minutes at 425 F. Reduce to 325 F for 40-45 minutes until golden brown.
8. Let cool and Enjoy!