

## APPLE PIE RECIPE

1. Make the Pie Dough
2. Make the Streusel Topping - (if you are not using a top pie crust)
3. Make the Pie Crust
4. Make the Filling
5. Assemble & Bake
6. Add Streusel and Bake more - (if topping with streusel)

### Pie Dough

2 ½ cups (11.88 oz)      all-purpose flour  
1 ½ tsp                      sea salt  
1 ½ tsp                      sugar  
1 ½ sticks (6 oz)          unsalted butter, cubed and chilled  
½ cup                        chilled sour cream (plain, whole milk, Greek yogurt also works)  
1                              large, chilled egg  
a food processor with a blade

Fit the blade into the bottom of the food processor. In the food processor, blend the flour, salt & sugar together for 5 seconds.

In a small bowl, whisk together the egg and the sour cream.

Add the butter pieces to the food processor and pulse for one second, ten times.

Add half the sour cream egg mixture to the food processor and pulse for one second, five times.

Add the remaining half of the sour cream mixture to the food processor and pulse for one second, ten times.

Dust the clean countertop with a little flour, and dump the dough mixture out onto the countertop.

Knead the dough by folding onto itself five times. Form into a rough ball, and use a dough scraper to cut into two even halves. (Weigh the halves to be more exact.)

Roll each dough half into a ball, then flatten each into a disk one inch thick. Smooth out any cracks along the perimeter.

Wrap each half in plastic wrap so that no moisture can escape, and refrigerate for an hour. You can use the second dough disk for another pie today, or put it into the freezer for another day.

### Streusel Topping

¾ cup                        walnuts, chopped  
¾ cup                        all-purpose flour  
¼ cup                        sugar  
1/3 cup                      brown sugar  
1 tsp                        ground cinnamon  
1/8 tsp                      sea salt  
½ cup (1 stick)          unsalted butter, cubed & softened

In a medium bowl, combine the walnuts, flour, sugar, brown sugar, cinnamon, and salt. Add the softened butter, and mix together until the mixture is crumbly. Set aside.

### Pie Crust

Use a deep dish pie plate. I use a 10" diameter by 2" deep pie plate with this recipe.

Unwrap one disk of dough and place it onto a clean countertop that has been dusted with flour. Roll out in all directions several times, then place one edge of the rolling pin in the center of the dough disk and roll around the edge of the disk while rotating the dough. This will keep it in a circle shape. Occasionally pick up and flip the dough, and reapply the flour dusting on the counter. Keep rolling until you have an even round of dough a couple inches in diameter larger than your pie plate and 1/8 inch thick or less. Gently place the pie dough into the pie plate. Trim the excess dough. Poke holes in the bottom and sides with a fork.

## APPLE PIE RECIPE

### Filling

1 cup	sour cream or plain, whole milk Greek yogurt
2/3 cup	sugar
¼ cup	all-purpose flour
¼ tsp	sea salt
¼ tsp	cardamom
(1tsp	cinnamon if not using streusel)
1	large egg, beaten
1 TBLSP	vanilla extract
6 to 7	apples, sliced, peeled if the skins are touch or waxy

In a large bowl, whisk together the sour cream, sugar, salt, egg and vanilla, then whisk in the flour. Use a food processor or mandolin to slice the apples evenly, about a quarter inch thick. 6.5 setting on my food processor's slicer. You want substance, not thin slices that will dissolve. Stir the sliced apples into the sour cream mixture to evenly coat the apple slices and keep them from browning.

### Assemble & Bake

Put your oven rack on the bottom oven rack setting, then preheat the oven to 350°F. Use a slotted spoon to spoon the apple filling into the chilled pastry shell. If it needs liquid to get closer to the top, then spoon some in.

If topping with streusel, save half an inch from the top and skip down to the "Add Streusel and Bake more" section.

If topping with pie dough, pile up the apples. Paint some of the pie filling liquid across the edge of the bottom pie crust after filling it with apples. Place the second pie crust on top, trim the extra dough, & press the edges together in a decorative fashion. Poke holes with a fork into the top pie dough. Drape a crust protector around the perimeter of the pie crust to protect it from burning. (I use a Talisman Designs adjustable crust protector and like how easy it is to use and how well it works.) Sprinkle sugar across the pie dough, and bake the pie for 80 minutes.

### Add Streusel and Bake more

Remove the crust protector. Spoon the streusel topping over the pie, then lightly press it evenly across the top of the pie. Return the crust protector to the crust edges, and bake the pie another 30 minutes.

Cool at room temperature for at least one hour before serving. Refrigerate leftovers. If the pie has been refrigerated, bring to room temperature before serving.