

Dutch Apple Pie

PASTRY

2½ cups (625 mL) all-purpose flour
¾ tsp (4 mL) salt
1 cup (250 mL) cold unsalted butter,
cubed
1 egg yolk
1½ tsp (7 mL) white vinegar
Ice water, as needed
1 egg + 1 tbsp (15 mL) water, for egg wash

FILLING

8 cups (2 L) peeled, sliced mixed apples
Cortland, Crispin, Golden Delicious,
Ida Red, Jonagold or Spy
½ cup (125 mL) sugar
2 tbsp (30 mL) all-purpose flour
½ tsp (2 mL) ground cinnamon
½ tsp (2 mL) allspice
½ tsp (2 mL) ground nutmeg
½ cup (125 mL) raisins, soaked in 1 cup
warm water for 20 minutes and drained
2 tbsp (30 mL) lemon juice
2 tbsp (30 mL) cold unsalted butter,
cut into small pieces

Optional: aged cheddar slices, for serving

DIRECTIONS

1. Place the flour and salt in a food processor; pulse to combine. Add the butter and pulse just until coarse crumbs form, with some pea-sized pieces remaining. Do not overmix. Whisk the egg yolk with the vinegar, then add enough ice water to equal ¼ cup (60 mL). Gradually pour through the feeder tube while pulsing to form a crumbly dough. Pat into 2 disks on a lightly floured surface; do not knead. Wrap and chill for 1 hour.
2. Toss the apples and drained raisins with the sugar, flour, cinnamon, allspice, nutmeg and lemon juice. Set aside.
3. Preheat oven to 220°C (425°F). Roll 1 pastry disk to ⅛-inch (3 mm) thickness. Line a deep-dish 9-inch (23 cm) pie plate and prick the bottom with a fork. Add the filling, mounding it in the centre. Dot with butter.
4. Whisk the egg with 1 tbsp (15 mL) water. Brush the pie-shell edge. Roll the second disk into a ⅛-inch (3 mm), 12-inch (30 cm) round and drape over the filling. Press edges together, trim and crimp. Brush with egg wash and cut 2 vents in the top.
5. Bake on the lowest rack for 20 minutes. Reduce heat to 180°C (350°F) and bake for another 50–60 minutes, until the crust is golden and the juices bubble. Cool completely on a wire rack. Serve with aged cheddar, if desired.

