- Prep Time: 30 minutes
- Chill Time: 1 hour
- Cook Time: 55-65 minutes
- Total Time: 2 hours 25 minutes
- Yield: One 9-inch pie (8 servings)
- Category: Dessert
- Cuisine: American

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Ingredients

For the Pie Crust:

- 2 ½ cups (315g) all-purpose flour
- 1 teaspoon salt
- 1 cup (226g) unsalted butter, cold and cut into cubes
- 6-8 tablespoons ice water

For the Apple Filling:

- 6-7 medium apples (a mix of Granny Smith and Honeycrisp works best), peeled, cored, and thinly sliced
- ½ cup (100g) granulated sugar
- ¼ cup (50g) packed light brown sugar
- ¼ cup (30g) all-purpose flour

- 1 ½ teaspoons ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt
- 1 tablespoon lemon juice
- 2 tablespoons unsalted butter, cut into small pieces

For the Egg Wash:

- 1 large egg
- 1 tablespoon milk or cream
- Coarse sugar, for sprinkling (optional)

Instructions

Part 1: Make the Pie Crust

1. Combine Dry Ingredients: In a large bowl, whisk together the flour and salt.

2. Cut in Butter: Add the cold, cubed butter to the flour mixture. Using a pastry blender or your fingertips, work the butter into the flour until the mixture resembles coarse crumbs with some pea-sized pieces of butter remaining. It’s important the butter stays cold.

3. Add Water: Sprinkle 6 tablespoons of ice water over the mixture. Gently stir with a fork until the dough begins to come together. Add more water, one tablespoon at a time, only if needed. The dough should hold together when pinched but not be sticky.

4. Chill the Dough: Divide the dough into two equal halves. Form each half into a disc, wrap tightly in plastic wrap, and refrigerate for at least 1 hour. This is a crucial step for a flaky crust.

Part 2: Prepare the Apple Filling

1. Prepare the Apples: While the dough chills, prepare your apples. Peel, core, and slice them thinly (about ¼-inch thick). Place the slices in a large bowl.

2. Mix the Filling: To the apples, add the granulated sugar, brown sugar, flour, cinnamon, nutmeg, salt, and lemon juice. Toss everything together until the apples are evenly coated. Let the mixture sit for 15-20 minutes to allow the apples to release their juices. This will help prevent a soggy pie bottom.

Part 3: Assemble the Pie

1. Preheat Oven: Preheat your oven to 400°F (200°C).

2. Roll Out the Bottom Crust: On a lightly floured surface, roll one disc of chilled dough into a 12-inch circle. Carefully transfer it to a 9-inch pie dish. Gently press the dough into the dish and trim the overhang to about ½-inch.

3. Add the Filling: Spoon the apple mixture into the prepared pie crust, mounding it slightly in the center. Pour any juices from the bowl over the apples. Dot the top of the filling with the 2 tablespoons of cubed butter.

4. Roll Out the Top Crust: Roll out the second disc of dough into a 12-inch circle. You can either place it whole over the filling or cut it into strips for a lattice top.

5. Seal and Crimp: If using a whole crust, lay it over the filling. Press the edges of the top and bottom crusts together to seal. Trim any excess dough. Flute the edges as desired. If making a lattice, weave the strips and trim the ends, then press to seal.

6. Add Ventilation: If using a solid top crust, cut several small slits in the top to allow steam to escape.

7. Apply Egg Wash: In a small bowl, whisk together the egg and milk. Brush the entire top crust with the egg wash. Sprinkle with coarse sugar, if using.

Part 4: Bake the Pie

1. Initial High Heat: Place the pie on a baking sheet to catch any drips. Bake at 400°F (200°C) for 20 minutes. This high initial heat helps set the crust.

2. Lower Heat and Continue Baking: After 20 minutes, reduce the oven temperature to 375°F (190°C). Continue baking for another 35-45 minutes, or until the crust is a deep golden brown and the juices are bubbling thickly through the vents.

3. Protect the Edges: If the edges of the crust are browning too quickly, cover them with a pie shield or strips of aluminum foil.

4. Cool Completely: This is the hardest part! Remove the pie from the oven and let it cool on a wire rack for at least 3-4 hours. This allows the filling to set properly. Cutting into it too soon will result in a runny pie.

Nutrition Information (Estimated)

This information is provided as an estimate and will vary based on the specific ingredients and portion sizes used.

- Serving Size: 1 slice (1/8 of pie)
- Calories: ~420 kcal
- Total Fat: 22g
- Saturated Fat: 14g
- Cholesterol: 65mg

- Sodium: 230mg
- Total Carbohydrates: 55g
- Dietary Fiber: 3g
- Total Sugars: 28g
- Protein: 4g