

# *Shopping List*

- Unbleached all purpose flour
- Unsalted Butter
- Sour Cream
- Light Brown Sugar
- Lemon juice
- Lemons
- Eggs
- Salt
- Sugar
- Ground Cinnamon
- Ice Water
- Tart Apples (I suggest Granny Smith or Empires)
- Sweet Apples (I suggest Golden Delicious or Braeburns)
- Parchment Paper

## *Deep Dish Apple Pie*



*Are you missing your Grandma's apple pie from the holidays already? Well, leave it to Chef Tara to teach you how to make it for yourself, just like Grandma. Nothing beats Grandma's Deep Dish Apple Pie!*

### **Before You Start**

Before you dive into the deep dish apple pie you should peel and slice your apples. You will need to pick up 5 medium sized apples each of the tart and sweet variety. Slice the peeled apples into about ¼ inch thick wedges and set aside.

Take two sticks of unsalted butter and cut into ½ inch cubes and place in your freezer for about 10 minutes.

Preheat oven to 425°

*\*This recipe is most easily made with a food processor.*

## Diving In

1. Let's start making the dough. Add 2 ½ cups of unbleached all purpose flour, 1 tsp. salt, and 1 tblsp. Sugar to food processor and combine for about 3 seconds.
2. Next add 16 tblsp. of unsalted butter (These are the cubes you prepared earlier) and pulse until the butter is about the size of large peas. (This should take at least 10 short pulses)
3. In a medium sized bowl combine 3 tblsp. sour cream and 1/3 cup of ice water and mix together with a fork.
4. Add half of the sour cream mixture to the flour in your food processor and pulse together. (Only about 3 or 4 short pulses should do it.) Repeat step with remaining sour cream.
5. **Test the dough.** Pinch with your fingers, if the dough is still floury and does not hold together add 1 to 2 tblsp of ice water to dough and pulse together until no dry flour remains.
6. Remove dough and place on your work surface.
7. Divide dough into 2 equal sized balls.
8. Flatten each ball of dough into 4 inch disks
9. Wrap each disk in plastic and place in refrigerator until firm. (This should take about 1 to 2 hours.

## Meanwhile, Let's Make Some Filling

1. In a large bowl, mix together ½ cup of sugar, ¼ cup brown sugar, ¼ tsp salt, and ¼ tsp cinnamon
2. Next you will need to add ½ tsp lemon zest
  - a. To do this you can either use a zester specifically made for this task or just use the smaller side of a regular grater
  - b. Simply take a lemon and grate the outside rind until you have ½ tsp.
3. Now add your sliced apples and toss together
4. Next cook the apple mixture over medium heat in a covered pan, stirring frequently
5. Cook for 15 to 20 minutes until apples are tender but still hold their shape
6. Transfer apples and juices to a rimmed baking sheet and allow to cool to room temperature. (This should take about 30 minutes)
7. While apples cool, place another empty rimmed baking sheet into your preheated oven. (Make sure to place your oven rack on the lowest rung of your oven.)
8. Now you can remove one of the disks of dough from the refrigerator.
9. Roll out dough between two sheets of parchment paper
10. Create a 12-inch circle dough about 1/8 inch thick
11. Place back in refrigerator for about 30 minutes
12. After 30 minutes take dough out and remove one side of parchment
13. Turn dough over into a 9-inch pie plate and remove the other parchment
14. Gently ease dough into the shape of the pie plate leaving the overhanging dough intact
15. Now return to refrigerator for another 30 minutes
16. Now repeat steps 9 and 10 with other disk of dough and place back in refrigerator for 30 minutes

## **Final Steps:**

1. Drain the cooked apples into a large colander
2. Transfer cooked apples to dough lined pie plate
3. Sprinkle apples with 1 tblsp of lemon juice
4. Peel off one side of parchment from remaining dough and cover apple-filled pie plate
5. Remove second piece of parchment and pinch the top and bottom dough together with your fingers
6. Cut excess dough from edge of pie plate
7. Cut four 2-inch slits on top of pie
8. Brush surface of pie with beaten egg white
9. Sprinkle 1 tsp of sugar over surface of pie
10. Place pie in oven on preheated baking sheet
11. Bake 45 to 55 minutes until crust is golden brown
12. Remove pie from oven and let cool for 1 to 2 hours

**Slice and serve, now you can enjoy grandma's apple pie anytime you want!**