

The perfect apple pie

Follow our simple step-by-step recipe for Canada's signature dessert, with a foolproof crust and cinnamon-laced filling. **by Victoria Walsh | photographs by Donna Griffith**

PREP 30 MIN
REFRIGERATE 1 HOUR
STAND 1 HOUR AND 30 MIN
BAKE 1 HOUR AND 10 MIN
MAKES 10 WEDGES

PASTRY

2½ cups (625 mL) all-purpose or cake and pastry flour
½ tsp (2 mL) salt
2 tbsp (30 mL) granulated sugar
½ cup (125 mL) each cold unsalted butter and shortening, cubed
¼ to ½ cup (50 to 125 mL) ice-cold water
1 egg white, lightly beaten

FILLING

8 apples, preferably Northern Spy, McIntosh or Granny Smith, or a mix
1 lemon
½ cup (125 mL) granulated sugar
¼ cup (50 mL) all-purpose flour
½ tsp (2 mL) each cinnamon and nutmeg
2 tbsp (30 mL) cold unsalted butter, diced



1 **For pastry**, stir flour with salt and 2 tbsp (30 mL) sugar in a bowl. Using a pastry blender, two knives or your fingers, cut in butter and shortening until coarse crumbs form. Make a well in the mixture.



2 **With a fork**, stir in ¼ cup (50 mL) ice-cold water to create a soft dough that can easily be formed into a ball. If needed, add remaining water a tbsp (15 mL) at a time. Dough should not be sticky. Divide in half. Form each half into a disc. Wrap with plastic wrap and refrigerate until cold, at least 1 hour or overnight.

3 **Using a floured** rolling pin, roll 1 disc, on a floured surface, into a circle about 12 in. (30 cm) wide. Roll from centre to, but not over, the edge. Keep edges even. Loosely roll up around rolling pin. Then unroll over 10-in. (25-cm) pie plate. (You can use a 9-in. [23-cm]) pie plate but you may not need all the filling.) Pat dough over bottom and up sides of plate, leaving ½-in. (1-cm) overhang. Don't prick. Refrigerate. Place rack in lowest position in oven and preheat to 425F (220C).



4 **For filling**, peel and core apples. Thinly slice. Place about 8½ cups (2.125 L) in a large bowl. Sprinkle a tbsp (15 mL) lemon juice overtop. Sprinkle with sugar, flour and spices. Toss to coat. Scatter diced butter overtop.

5 **Roll remaining dough** into a 13-in. (32.5-cm) circle. Roll around rolling pin, then unroll over filling. Trim edges, leaving 1-in. (2.5-cm) overhang. Fold top edge under bottom edge. Press your index finger and thumb on inside edge of dough, while using your other index finger to press dough inward between your finger and thumb. Continue around edge. Cut small slits or a round hole in top crust for steam to escape.



TIPS

- A mix of apple varieties gives the best flavour results.
- Always taste the fruit before adding sugar. If very sweet, reduce sugar by a tablespoon.
- Bake pie as soon as it's made. Letting it sit can yield a soggy, pale bottom crust.
- Once dough is made, form into discs instead of balls before refrigerating. It's easier to roll out.



6 **Lightly brush** with beaten egg white. Don't let it pool. (It'll over-brown.) Sprinkle with a little sugar. Place pie on a baking sheet. Bake on bottom rack 10 min. Turn oven down to 350F (180C). Continue baking until crust is golden and apples are tender, about 1 hour. Cool on a rack 1½ hours before cutting.

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Watch our associate food editor, Victoria Walsh, make this pie step by step.



FOOD STYLING: SASHA SEYMOUR, PROF. STYLING: LAURABRANSON, PIERBIRD, KITCHEN & GLASS PLACE