



Mack's Apples Apple Pie Contest XXI

Winning Traditional Apple Pie Recipe 2011 - Debbie Pierce, Derry NH

Traditional Apple Pie 8"

Crust:

- 3 cups flour
- 1 tsp salt
- 2/3 cup shortening (diced)
- 7 tbsp water
- Egg white for brushing on pastry

To prep the crust: Mix flour and salt in food processor. Pulse until mixed. Add shortening. Mix until crumbly. With mixer running, gradually add water until dough forms a ball. Divide dough into 2 disks, wrap in plastic wrap. Refrigerate 1 hour.

Filling:

- 1 Mutsu and 6 Cortland apples, peeled, cored, diced small
- 2/3 tsp cinnamon
- 1/3 tsp nutmeg
- ¼ tsp orange zest
- 1 tsp fresh lemon juice

For the filling: Mix lemon juice, orange zest, nutmeg, and cinnamon with apples and set aside.

Sugar mixture:

- ½ cup unsalted butter, melted
- 3 tbsp flour
- ½ cup white sugar
- ½ dark brown sugar (packed)
- ¼ cup water

To prep sugar mixture: Melt butter in saucepan. Stir in flour to form a paste. Add sugars and water. Bring to a boil. Reduce heat and simmer 5 minutes.

Putting it all together:

Place bottom crust in 8" saucepan. Brush with egg white, bake at 350° for 5 minutes.

Add most of sugar mixture (reserve a small amount to brush on pastry) to apples, then transfer into pie shell. Cut pastry for top into strips and arrange in a lattice over the pie. Then brush pastry with remaining sugar mixture. Cover edges of pie with *pie crust shield. (*Note: available at Mack's Apples, or most cookware shops.) Bake 15 minutes at 425°. Lower to 350° and bake 20 minutes. Remove pie crust shield and bake another 25 minutes.