

# Paige's Apple Pie

Paige Schleimer

Second Place Winner • 2018 Summit Farmers Market Apple Pie Contest

## Pie Crust

- 2 ½ cups all purpose flour
- 1 cup unsalted butter cut into ¼ inch cubes
- 1 teaspoon salt
- 1 teaspoon sugar
- 6 to 8 Tablespoons ice water

Put flour, sugar, and salt in a food processor and pulse a couple times to mix. Add half the butter and pulse a couple more times. Add the rest of the butter and pulse until the butter pieces are no bigger than the size of a pea. Add the water one tablespoon at a time while pulsing until the dough just starts to pull away from the sides of the food processor. Dump the mixture onto a clean, flat, lightly floured surface. Gather into a mound with your hands, then divide and shape into two disks. Wrap in plastic wrap and let rest in refrigerator at least 30 minutes



## Filling

- 7-8 apples (mix of Granny Smith, Honeycrisp, and Golden Delicious)
- 1-2 tablespoons lemon juice
- 2 Tablespoons butter
- 2 Tablespoons flour
- 2 Tablespoons cornstarch
- ¾ cup white sugar
- ¼ cup brown sugar
- 1 teaspoon cinnamon
- 1 pinch allspice
- 2 Tablespoons Southern Comfort Whiskey
- 1 cup apple cider

Toss apples with lemon juice and ¼ cup white sugar while gathering the other ingredients. Begin to melt the butter in a large pan and add the apples. When the apples are coated, add in the remaining ingredients and cook until thick and caramel in color. Remove from heat, return mixture to room temperature, refrigerate overnight.

## Crumb Topping

- 1 cup flour
- ½ cup sugar
- ¼ cup brown sugar
- ½ cup cold butter cut into ½ inch cubes
- ½ cup chopped pecans

Combine first four ingredients by hand until you have a coarse crumb mixture. Add the pecans and toss until evenly distributed. Refrigerate mixture until you are ready to use it.

## Assembly

Preheat oven with baking sheet on lower middle rack to 400 degrees. Roll out bottom crust on floured surface. Use a rolling pin to transfer dough to pie plate, trim, and flute edges. Brush the bottom with a beaten egg and place in freezer for 10 minutes. Add chilled apple filling to pie plate, layer crumb topping over apple mixture. Finish with a lattice top crust. Brush the top crust with egg wash. Transfer pie to preheated oven. Place directly on preheated baking sheet and bake for about 45 minutes or until golden brown.