

APPLE PIE WITH ALL-BUTTER CRUST 🍎

Day 21 of 31 Days of Cozy

Freshly picked apples, a buttery homemade crust, and a crunchy turbinado sugar topping. The kind of baking that makes the whole house smell like fall.

Makes: One 9-inch deep-dish pie, about 8 servings

INGREDIENTS

For the all-butter crust:

- 2½ cups all-purpose flour, plus extra for rolling
- 2 teaspoons granulated sugar
- 1 teaspoon salt
- 1 cup cold unsalted butter, cubed
- ½ cup ice water, plus a little more as needed

For the apple filling:

- 7 large baking apples, peeled, cored, and chopped into small, evenly sized cubes
- ½ cup granulated sugar
- ½ cup light brown sugar, loosely packed
- 2 tablespoons all-purpose flour
- 1 teaspoon cinnamon
- ⅛ teaspoon nutmeg
- 1 tablespoon lemon juice
- Zest of ½ lemon

For the topping:

- 1 large egg, beaten
- 2 tablespoons turbinado sugar (sanding sugar works too!)

To serve: Whipped cream (homemade is better - I was working with what I had) or vanilla ice cream (or both)

HOW TO

1. Make the dough.

Combine flour, sugar, and salt. Cut in cold butter until pea-sized pieces remain. Gradually stir in ice water, stopping when the dough holds together. Gently gather, divide into two discs, wrap, and refrigerate for at least 2 hours.

2. Prepare the filling.

Heat oven to 400°F. Toss cubed apples with both sugars, flour, spices, lemon juice, and zest.

3. Assemble.

Roll one dough disc into a 12-inch circle; fit into a 9-inch deep-dish pie plate. Spoon in apples, leaving excess liquid behind.

4. Add the top.

Roll out the remaining dough and cut into strips. Weave them into a lattice, or simply lay strips across the pie in both directions for a shortcut version. I did a little of both, and she still turned out pretty! Trim, seal, and crimp the edges.

5. Finish.

Brush exposed dough with beaten egg and sprinkle with turbinado sugar. Place on a baking sheet; shield the edges with foil.

6. Bake.

Bake 25 minutes at 400°F, then reduce to 375°F for 30–35 minutes, until golden, bubbling, and the apples are tender. Remove the edge shield after the first 25 minutes if needed; re-cover any areas browning too quickly.

7. Cool and serve.

Let cool at least 3 hours before slicing so the filling can settle. Serve with whipped cream or vanilla ice cream.

MY NOTES

- I chopped my apples into little cubes instead of slices.
- Keep the dough cold. If it softens while assembling, refrigerate briefly before continuing.
- Don't skip the sugar topping! I used turbinado for that golden, crunchy finish.
- Rewarm individual slices if you want warm pie after cooling.