

## DEEP-DISH APPLE PIE Serves 8

You can substitute Empire or Cortland apples for the Granny Smiths and Jonagold, Fuji, or Braeburn apples for the Golden Delicious. A regular 9-inch pie plate works great; a deep-dish pie plate is not needed. Buy ready-made pie doughs or go to [CooksCountry.com/doublepie dough](http://CooksCountry.com/doublepie dough) for our recipe.

### FILLING AND CRUST

- 2½ pounds Granny Smith apples, peeled, cored, halved, and sliced ¼ inch thick
- 2½ pounds Golden Delicious apples, peeled, cored, halved, and sliced ¼ inch thick
- ½ cup (3½ ounces) granulated sugar
- ¼ cup packed (1¾ ounces) light brown sugar
- ½ teaspoon grated lemon zest plus 1 tablespoon juice
- ¼ teaspoon salt
- ⅛ teaspoon ground cinnamon
- 2 (9-inch) pie doughs

### TOPPING

- 1 large egg white, lightly beaten
- 1 teaspoon granulated sugar

#### 1. FOR THE FILLING AND CRUST:

Toss apples, granulated sugar, brown sugar, lemon zest, salt, and cinnamon together in Dutch oven. Cover and cook over medium heat, stirring frequently, until apples are tender when poked with fork but still hold their shape, 15 to 20 minutes. Transfer apples and their juice to rimmed baking sheet and let cool completely, about 30 minutes.

2. Roll 1 dough into 12-inch circle on lightly floured counter. (If dough is soft and/or sticky, refrigerate until firm.) Loosely roll dough around rolling pin and gently unroll it onto 9-inch pie plate, letting excess dough hang over edge. Ease dough into plate by gently lifting edge of dough with your hand while pressing into plate bottom with your other hand. Leave any dough that overhangs plate in place. Wrap dough-lined plate loosely in plastic and refrigerate until dough is firm, about 30 minutes. Roll other dough into 12-inch circle on lightly floured counter, then transfer to parchment paper-lined baking sheet; cover with plastic and refrigerate for 30 minutes.

## STEP BY STEP Perfect Deep-Dish Apple Pie



### 1. COMBINE TART AND SWEET

Peel and slice 2½ pounds each of sweet and tart apples.

**WHY?** Using two varieties adds full, complex flavor. And because different apples break down at different rates, a mix adds textural interest, too.



### 2. PRECOOK THE APPLES

Cook the apples, sugars, and seasonings until the apples are tender but still hold their shape.

**WHY?** Precooking the apples removes excess moisture so they won't shrink during baking. It also concentrates their flavor.



### 3. COOL THE FRUIT

Spread the cooked apple mixture on a rimmed baking sheet to cool.

**WHY?** Adding hot apples to the crust will melt the butter prematurely, and the crust will be dense rather than flaky.



### 4. ROLL DOUGHS

Gently roll first dough into a 12-inch round and transfer to pie plate. Roll second dough to the same size and transfer to parchment-lined baking sheet.

**WHY?** A 12-inch round leaves just enough extra to seal and crimp together with the top crust.



### 5. CHILL OUT

Wrap both doughs loosely with plastic wrap and refrigerate for at least 30 minutes before filling and topping the pie.

**WHY?** Chilling the doughs before assembling and baking the pie ensures that the crusts won't heat too fast and slump in the oven.





3. Adjust oven rack to lowest position and heat oven to 425 degrees. Drain cooled apples thoroughly in colander set over bowl and reserve  $\frac{1}{4}$  cup of juice. Stir lemon juice into reserved juice. Spread apples in dough-lined plate, mounding them slightly in middle, and drizzle with apple juice mixture. Loosely roll remaining dough round around rolling pin and gently unroll it onto filling.

4. Trim overhang to  $\frac{1}{2}$  inch beyond lip of plate. Pinch edges of top and bottom crusts firmly together. Tuck overhang under itself; folded edge should be flush with edge of plate. Crimp dough around edge of plate using your fingers. Cut four 2-inch slits in top of dough.

5. **FOR THE TOPPING:** Brush surface with egg white and sprinkle with sugar. Set pie on parchment-lined rimmed baking sheet and bake until crust is light golden brown, about 30 minutes. Reduce oven temperature to 375 degrees, rotate baking sheet, and continue to bake until juices are bubbling and crust is deep golden brown, 30 to 40 minutes longer. Transfer pie to wire rack and let cool until filling has set, about 2 hours; serve slightly warm or at room temperature.



#### 6. DRAIN AND FILL

Transfer the apples to a large colander and drain off all but  $\frac{1}{4}$  cup of juice. Pour the drained apples into the chilled bottom pie dough.

**WHY?** Controlling the amount of juice makes the pie moist but not soupy.



#### 7. SEAL THE DEAL

Top filling with second chilled dough, pinch the top and bottom doughs together, tuck the overhang under itself, and crimp the dough.

**WHY?** This creates a tight seal so the filling stays inside the pie.



#### 8. CUT STEAM VENTS

Cut four 2-inch slits in the dough.

**WHY?** The vents allow excess steam to escape so the crust doesn't rupture.



#### 9. BAKE ON LINED SHEET

Set the pie on a parchment-lined rimmed baking sheet and bake it at 425 degrees for 30 minutes.

**WHY?** The baking sheet conducts heat evenly to promote browning of the bottom crust and catches any overflows before they make a mess of the oven.



#### 10. LOWER HEAT TO FINISH

Reduce the oven temperature to 375 degrees to finish baking.

**WHY?** Reducing the heat ensures that the pie is cooked through before the edges become too dark.

## Good to Know

GOOD IDEAS  
FOR  
ANY FRUIT PIE

### Chill Your Pastry

Cold dough is less sticky and much easier to roll.

### Flour Your Counter

A floured counter helps minimize sticking. You can also place your dough disk between two pieces of plastic wrap or parchment paper to help keep it from sticking.

### Roll in One Direction

Creating an even round of dough is easier when you roll in one direction only. Roll over the dough, rotate it a quarter turn, and then roll again. Repeat, adding flour as necessary, until you reach the desired diameter.

### Take It Easy on the Dough

If you roll it too aggressively or too many times, you'll end up with a tough, not tender, crust.

### Put Your Pie Plate on a Baking Sheet

Baking your pie on a baking sheet doesn't just save your oven from overflows; it also helps promote a nice, brown crust on the bottom of the pie.

### Our Favorite Rolling Pin

We prefer a long, straight wooden rolling pin to one with handles; we find that it gives us a better "feel" for the dough. Our favorite, the **J.K. Adams Plain Maple Rolling Dowel**, has a slightly textured finish that holds a light dusting of flour to help keep the dough from sticking.



### Our Favorite Pie Dish

We're crazy about the **Pyrex Bakeware 9 Inch Pie Plate**; its 1/2-inch rim is just the right size, and its see-through bottom leaves no mystery as to when the crust is brown.



### Add Acid

A tablespoon of lemon juice (added after the apples cook) adds a sharp, bright note to contrast and balance the sweetness of the sugar and fruit.



### Don't Make This Mistake

Using raw apples may seem like less work, but you risk a soupy pie with a giant air pocket between the top crust and the fruit. That's because apples shrink as they cook, oozing liquid. By cooking the apples before we put them in the pie, we can pack in more apples, control the amount of juice in the mix, and eliminate the crust gap. But don't rush the cooking or crank up the heat: The apples must be cooked gently (below 140 degrees) to keep them from becoming mushy when cooked further in the oven.



### Pick Two Kinds of Apples

For a perfectly balanced apple pie filling, choose one variety from each group.

#### TART



Granny Smith



Empire



Cortland

#### SWEET



Golden Delicious



Fuji



Jonagold



Braeburn