

Rustic Apple Pie

Unlike a traditional apple pie, this rustic recipe is not only simple to make but provides a special sweet treat on the top crust!

2 rolled pie crusts (see back)

2 lbs, tart apples (try Jonathan, Granny Smiths, Empire or your favorite firm apple)

2 tbsp lemon juice

$\frac{3}{4}$ cup brown sugar (firmly packed)

2 tbsp cornstarch

$\frac{1}{2}$ tsp nutmeg

1 $\frac{1}{2}$ tsp cinnamon

$\frac{1}{4}$ tsp salt

2 tbsp cold butter, cut in pieces

1 tbsp sugar



Place one pie crust in 9" pan - pressing carefully into dish w/o stretching. Trim edges, leaving 1 to 1 $\frac{1}{2}$ " for overhang.

Place cored, sliced apples in large bowl and toss with lemon juice. In small bowl, mix brown sugar, cornstarch, nutmeg, cinnamon and salt. Toss in with apples until well mixed. Place apple mixture in pie pan and dot with butter pieces.

Cut second pie crust to a 9" circle and place carefully on pie. Fold bottom crust up over the top and pleat loosely around edge. Refrigerate pie for 30 min until dough is firm.

Bake in 350° oven on low shelf for 30 min. Remove pie and with a sharp knife, cut 1" squares in checkerboard pattern in top crust. Use a flexible spatula to press the squares down into the pie, letting juices flow up over the top. Sprinkle with the sugar and return to oven for 30-40 minutes longer - until the crust is golden and apples are tender. Let cool for 30 min before serving (with ice cream if desired!)

Pie Dough

The trick to a flaky crust is cold water and butter and the timing of rolling it out - that's about it!

2 $\frac{1}{2}$ cups all-purpose flour

2 tbsp sugar

$\frac{1}{2}$ tsp salt

1 cup cold butter (cut into $\frac{1}{4}$ -inch cubes)

6 – 7 tbsp ice water

In a large bowl, stir together flour, sugar and salt. Using a pastry cutter (or two knives), cut the butter into the mixture until the texture resembles cornmeal - with butter pieces no bigger than small peas. Add ice water and mix with fork just until the dough pulls together. Cut in half and flatten each into a disk.

Roll out your dough immediately. Place dough on lightly floured work surface and flatten disk with gentle taps of your rolling pin. Lift the dough and give a quarter turn. Always rolling from center, press outward avoiding pressure on the very edge. (This will keep edges from getting too thin.) Keep picking up crust and giving it a quarter turn - flouring your surface and pin as needed.

The dough for the bottom crust should be rolled out to approximately 3" larger than the diameter of you pie pan and should be about $\frac{1}{8}$ " thick.

Return scraps to the remaining dough and repeat for the top crust.

Foothill Farms



Mountain Grown Apples and Produce

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