

AMERICAN AS APPLE PIE

18TH CENTURY

Put a crust in the bottom of a dish, put on it a layer of ripe apples pared and sliced thin, then a layer of powdered sugar; do this alternately till the dish is full; put in a few tea-spoonsful of rose-water and some cloves; put on a crust and bake it.

– Randolph, Mary, “The Virginia Housewife”

21ST CENTURY

Foolproof Pie Dough

- 300 g regular flour
- 4.25 g table salt
- 26 g sugar
- 168 g cold, unsalted butter, cut into small pieces
- 113 g cold, vegetable shortening, cut into bigger pieces
- 60 ml cold vodka
- 60 ml cold water

STEP 1

Process 250 g flour, salt, and sugar in food processor until just combined. Add butter and shortening and process until dough begins to collect in uneven clumps, about 15 seconds (dough will resemble cottage cheese curds and there should be no uncoated flour). Scrape bowl with rubber spatula and redistribute dough evenly around processor blade. Add remaining 50 g of flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.

STEP 2

Sprinkle vodka and water over mixture. With rubber spatula (or hands), use folding motion to mix, pressing down on dough until dough is slightly sticky and comes together. Divide dough into two even balls and flatten each into round disk (about the size of a hamburger patty). Wrap each in plastic wrap and refrigerate at least 45 minutes or up to 2 days.

Best Apple Pie

- 25 g regular flour, plus a little more for dusting
 - Pie dough
 - 10 Granny Smith apples, peeled, cored, and sliced
 - 170 g sugar, plus additional for pie top
 - Zest and juice of 1 lemon
 - 10.5 g cinnamon
 - 2 g nutmeg
 - Pinch ground cloves
 - 30 g unsalted butter
 - 1 large egg, beaten (optional for top of pie. Water can be substituted)
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STEP 1

Heat oven to 190 degrees. On a lightly floured surface, roll out pie dough into two circles, to a diameter slightly larger than that of your pie plate. Press one pastry circle into the pie plate. Place the other circle on waxed paper, and cover with plastic wrap. Chill all pastry until firm, about 30 minutes.

STEP 2

In a large bowl, combine apples, sugar, lemon zest and juice, spices, and flour. Toss well. Spoon apples into pie pan. Dot with butter, and cover with remaining pastry circle. Cut several steam vents across top. Seal by crimping edges as desired. Brush with beaten egg (or water), and sprinkle with additional sugar.

STEP 3

Bake until crust is brown and juices are bubbling, about 1 hour. Let cool on wire rack before serving.