



### **Ingredients for the pie dough**

2 &  $\frac{1}{2}$  cups all purpose flour (12 ounces)  
8 ounces (2 sticks) cold butter cut into cubes  
 $\frac{1}{2}$  cup (4 ounces) of water  
1 egg, lightly beaten.  
2 tablespoons heavy cream or milk.

### **Ingredients for the Pie Filling**

5 apples  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  teaspoon ground cinnamon  
 $\frac{1}{4}$  teaspoon ground nutmeg  
1 teaspoon vanilla extract  
3 tablespoons flour  
3 pats butter

### **Making the Dough**

3 parts flour, 2 parts butter and 1 part water

Measure and pour the all purpose flour on to a pastry board.

Add the butter to the flour.

Using a knife cut the butter and work into the flour. Continue cutting until the butter almost disappears into the flour.

Transfer all the flour and butter mixture into a mixing bowl.

Make a small well in the center of the flour and butter combination.

Pour half the water into the well and quickly mix using your hands.

If the mixture does not combine into a dough-like blend add the remaining water and continue mixing. Add a tiny bit more water if the flour-butter-water mix is still in a powdery form.

Once the blend has the consistency of dough, roll into a ball and separate into two equal balls. . one for the top of the pie and one for the bottom crust.

Wrap the two balls in plastic wrap and refrigerate.

### **\Making the Apple Pie Filling**

Peel the 5 apples

Core the apples by halving and then cutting around the core.

Evenly cut the cored pieces into near wedge-like shapes.

Place the apple pieces into a bowl

Taste a small piece of the apple and if it is not as sweet as you would like, adjust the amount of sugar upwards. Add the sugar, ground cinnamon, nutmeg, vanilla extract and flour.

Using your hands mix well until the ingredients are evenly distributed.

Break the butter into tiny pieces and place around the blend.

Set aside

### **Rolling The Dough**

Unwrap one of dough balls, flatten and work in your hands until slightly pliable. Powder with flour the top and bottom of the dough. Sprinkle a little flour on the pastry board.

Place the dough on the pastry board.

Lightly dust a rolling pin, French or American.

Roll the dough in a back and forth motion, tuning only the dough. The rolling pin only rolls back and forth in front of you. This way you are always rolling the dough into a perfect circle.

Dust with flour if the dough begins to stick.

Continue rolling until the dough is    of inch thick.

## **Preparing The Pie**

Preheat oven to 350 degrees.

Fold the dough over once and then over again . . . folded into a quarter of the original size so that the middle is now the point of a cone shaped wedge.

Place the dough wedge in a round baking dish with point placed in the middle of the dish.

Unfold the dough wedge so there is an even amount of dough in and overhanging the baking dish. Set aside

Unwrap the other dough balls and work roll out like the first one. Momentarily leave the rolled out top piece on the pastry board.

Put all of the set-aside apple mixture into the baking dish with the pie shell. Mould the mixture into a small dome.

Fold the top dough the same as the bottom dough and place in the middle of apple mixture filled baking dish.

Unfold the same way as the bottom crust.

Press the top and bottom edges together all around the pie dish.

Trim excess dough.

With your fingers add a crinkle to the outside edge of the pie crust.

With a knife poke a small hole in the center of the pie.

Make a few small slits of your own design in the pie top crust.

Light beat the egg and add in the cream or milk. Beat until well mixed.

Using a pastry brush, coat the whole top of the pie, being careful not have any pools collect on the pie.

Place pie into oven and cook for one hour or until the crust is golden brown and knife moves easily when inserted in to one of the vent holes.