

Chef Kate's Apple Pie

Pie crust ingredients

4 cups flour
1 tbsp sugar
1 tbsp salt
1 3/4 cup Crisco all-vegetable shortening
1 tbsp of vinegar (distilled or apple cider)
1 egg
½ cup of very cold water

Filling mixture

1 cup sugar
5 peeled and cut up apples for 10" pie plate (granny smith and honey crisp)
½ tsp Cinnamon
2 tbsp cornstarch
6 tablespoons of butter cut up into chunks

Top of crust

1 egg

Directions

Mix (pulse) flour, sugar, salt, and shortening in a mixer until it looks like wet sand

Beat vinegar and egg with cold water in a separate container

Slowly add to the flour, sugar, salt, and shortening mixture. This will make about 5 balls of dough.

Form the 5 balls of dough and wrap them separately with plastic wrap. Put two in the fridge to use with this pie and put the other three in the freezer to use later

Filling mixture

Mix peeled and cut up apples, cornstarch, and cinnamon with the sugar in a bowl

Crust

Take out refrigerated dough balls and roll one out with a rolling pin on a flowered surface. Place the crust in a pie plate.

Fill with filling.

Add in the butter chunks

Roll out second ball of dough and place on top of the pie

Roll crust edges under all the way around, then crimp. Make some slits on the top and brush with beaten egg (egg wash)

Cook at 360 degrees for 45 minutes until the crust is a nice golden brown and there's the bubbling of filling comes out the slits on top.