

Classic Autumn Indulgence

APPLE PIE

from the ACA Café

Ingredients

- 6 cups sliced peeled Golden Delicious apples
- 3/4 cup plus 2 tablespoons apple juice, divided
- 3/4 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon apple pie spice
- 2 tablespoons cornstarch
- 1/4 teaspoon vanilla extract
- crust:
 - 2-1/2 cups all-purpose flour
 - 1 teaspoon salt
 - 1 cup cold butter
 - 6 to 8 tablespoons ice water
 - 1 large egg, beaten
 - Vanilla ice cream, optional



Directions

1. In a large saucepan, combine the apples, 3/4 cup of the apple juice, sugar, cinnamon, and apple pie spice. Bring the mixture to a gentle boil over medium heat, stirring occasionally. In a separate bowl, whisk together the cornstarch and remaining apple juice; pour into the bubbling apple mixture. Bring back to a boil, stirring constantly. Continue cooking and stirring for about 1 minute, or until the mixture thickens. Remove from the heat, stir in the vanilla, and let cool to room temperature, stirring now and then.
2. For the crust, whisk together the flour and salt; cut in the butter until the mixture resembles coarse crumbs. Gradually sprinkle in the water, 1 tablespoon at a time, tossing with a fork just until the dough comes together. Divide the dough into two portions, making one slightly larger than the other. On a lightly floured surface, roll out the larger piece.
3. Fit the rolled dough into a 9-in. pie plate, trimming the edges flush with the rim. Spoon in the filling. Roll out the remaining dough for the top crust and lay it over the pie. Trim, seal, and flute the edges; if desired, brush the top with beaten egg. Cut a few slits in the crust for steam to escape.
4. Bake at 400° for 40–45 minutes, or until the crust is golden brown and the apples are tender. Cool on a wire rack. Serve warm, if desired, with vanilla ice cream.