

Bourbon Apple Pie

Size: 9" pie

Product Recipe:

12 ½ oz. all-purpose flour (2 ½ c)

2 T. sugar

1 t. Kosher salt

10 oz. (2 ½ sticks) unsalted butter, cubed

1 ¾ c. ice water

¼ c. apple cider vinegar (optional)

2 ½ lb apples (Mix of Granny Smith, Golden Delicious, Braeburn)

2 T. lemon juice

2 T. granulated sugar

⅓ c. granulated sugar (66 g.)

⅓ c. dark brown sugar

1 T. cornstarch

½ t. Ground cinnamon

¼ t. Ground nutmeg

⅛ t. Ground cloves

½ t. Kosher salt or ¼ t. Table salt

3 generous tablespoons bourbon (I like Buffalo Trace)

½ t. Vanilla extract

½ t. All-purpose flour

½ t. Granulated sugar

1 egg

1 T. heavy cream

Pinch kosher salt

Pie Crust

1. Mix the flour, sugar, and kosher salt and place three-quarters of the mix in a food processor with the butter.
2. Process until all the flour is incorporated, about 25 short pulses. Add the rest of the flour mixture and pulse the food processor five times. Pour the mixture out of the food processor into a large bowl.
3. Combine the ice water and apple cider vinegar. Add 6 T. of ice water mixture. Fold pie dough until all of the flour is incorporated. (A few bits of loose flour is fine).
4. Divide dough and wrap each half in plastic wrap. Form the dough into a thick disk and place in refrigerator until chilled, about 2 hours or overnight.
5. Peel, core, and slice apples. Toss apple slices in lemon juice, then toss them with 2 T. sugar. Set aside for 30 minutes.

6. Before rolling, let the dough warm up slightly. Spray a pie tin or pie plate with cooking spray or canola oil and lightly dust with flour.
7. Roll out half the pie dough to about 14" in diameter and fit into a 9" pie plate. Trim dough to about 1" from the rim of the pie plate. Roll out the top crust and chill until needed.
8. In a small bowl mix sugar, brown sugar, cornstarch, cinnamon, nutmeg, cloves, and salt.
9. Drain excess liquid from apple slices, for about 15 minutes. Mix apple slices, vanilla extract, and bourbon. Add sugar mixture and toss until evenly coated.
10. Mix ½ t. flour and ½ t sugar and sprinkle on top of the bottom pie crust.
11. Tightly pack filling into pie shell so that there are minimal gaps. Mound apple slices in the center. Lightly brush water around the edge of the bottom crust. Add the top crust seal and crimp the pie. Cut 5-6 2 inch vents in the top crust and widen each vent. Alternatively cut the top crust into strips for a lattice top. Chill pie in the refrigerator until firm, about 30 minutes or freeze for 20 minutes.
12. Heat oven to 400 F. Place rack in the lower-middle position in the oven.
13. Place pie onto a sheet pan lined with parchment paper or aluminum foil. Mix egg, heavy cream, and kosher salt and lightly brush onto the pie crust.
14. Bake pie on lower-middle rack for 65-75 minutes rotating the pie halfway through the baking period. The pie is done when the crust is golden brown and juices from the pie are bubbling in the center of the pie, and when the apple slices have only a slight resistance when speared with a thin knife or skewer. If the crust browns before the pie is done, loosely cover the pie with aluminum foil.
15. Cool to slightly warm or room temperature, about 1-2 hours.

Pie Crust Cookies (from Hoosier Mama Book of Pie)

Pie crust scraps, mashed together and refrigerated
Equal amounts milk and heavy cream mixed together
2 T. Cinnamon mixed with 1 cup sugar

Heat oven to 400 F. Reroll pie scraps and cut out 2" cookies or just save the pie scraps from the pie and just cut into cookie sized pieces. Place on lined sheet pan and brush with milk mixture and sprinkle with cinnamon sugar. Bake to golden brown, 5-15 minutes depending on the thickness of the cookies. This is also a good method when adding pie crust decorations to the pie after it is baked.