

U The Lexingtonienne U

CLASSIC APPLE PIE

Lightly adapted from the Joy of Cooking's recipe for Apple Pie II

- 2 refrigerated roll-out pie crusts (they come 2 to a box)*
- 8 medium/large Gala apples (Fuji are also good. Granny Smith are not recommended.)
- 3 Tbsp unsalted butter
- 3/4 C sugar
- 1/2 tsp ground cinnamon
- 1/8 tsp salt
- Sanding sugar for garnish (optional)
- Vanilla ice cream (mandatory)

**You can also make your own pie crust, especially if you are one of those people who has tons of free time.*

Allow pie crusts to come to room temperature according to package instructions. Roll out both pie crusts. Gently press one crust into an ungreased 9" glass pie plate. Keep the other one flat, and refrigerate both until ready to fill.

Peel and core the apples and slice them to about 1/4" thickness. Heat a very wide skillet or pan (mine was about 13" wide) over high heat. Add butter and cook until melted and sizzling.

Add apples and stir to coat with the butter. Reduce heat to medium, cover, and cook, stirring often, until they are soft on the outside but still slightly crisp in the center, about 5 minutes.

Stir in sugar, cinnamon and salt. Increase the heat to high, bring the apples to a rapid boil, and cook until the juices become thick and syrupy, about 5 minutes. Immediately spread the apples in a single layer onto a baking sheet (lined with foil for faster clean-up) and cool them to room temperature.

Meanwhile, preheat oven to 425. When ready to fill, remove pie crusts from refrigerator and pour apples into bottom crust. Brush edges of pie crust with cold water. Top with the second pie crust for a closed top crust (optional: cut it into strips and form a lattice), and seal the top crust to the bottom crust, gently pinching to close. Use your fingers or a fork to flute or crimp the edges, then cut slits into the top to vent (if using a closed top crust).

Bake until the crust is golden brown and the filling begins to bubble, about 40-50 minutes. If the edges begin to brown too quickly, cover with a pie crust shield or strips of aluminum foil.



Allow the pie to cool completely on a rack before slicing, about 3 hours. If you want to serve the pie warm, heat it in a 350 oven for about 10 minutes before slicing and serving.

Joy of Cooking recommends eating the pie on the day it is made, but it will also be fine kept at room temperature for up to a few days.

