



## SIGNATURE APPLE PIE

From my family to yours — my Aunt Parmelia's recipe is packed with locally grown sweet-tart apples and laced with cinnamon and nutmeg. Sassafras Bakery's own distinctive buttery, flaky crust is lovingly mixed and rolled out by hand.

### Pâte Brisée

- 2 1/2 cups all purpose flour
- 1 teaspoon salt
- 1 cup cold unsalted butter
- 1/4 cup ice cold water

Combine flour and salt in a large bowl. Cut the butter into small pieces and work into the dry ingredients with a pastry blender.

Make a well in the center, add the water and gently toss with your fingers. Using the palm of your hand, knead the mixture in the bowl until the dough comes together, taking care not to over-work.

Divide the dough in half, placing each half on a piece of plastic wrap. Wrap tightly, flattening to disks. Refrigerate overnight or up to 3 days. (Can be frozen up to 1 month, thaw overnight in the refrigerator.)

# APPLE PIE

### Apple Pie Filling

pâte brisée (below, left)

- 3 pounds assorted locally-grown apples (I prefer Cortland and Johnathan), peeled, cored, & cut into thick slices
- 1 generous cup granulated sugar
- 1/3 cup all-purpose flour, plus more for dusting
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 dash salt
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons very cold unsalted butter, cut into small pieces
- egg wash (one egg yolk mixed with 2 tablespoons cream)
- raw sugar

Preheat oven to 425° with a rack on the bottom shelf.

In a large bowl, toss together apples, sugar, flour, cinnamon, nutmeg, salt and lemon juice. Let macerate while you roll out the crust.

Working quickly and deliberately, on a lightly floured surface, roll out one dough disk to a 12-inch round. Fit to a 9-inch pie plate, pressing lightly into the edges. Trim to a 1/4-inch overhang all the way around and place the pie plate on a rimmed baking sheet. Roll out the other dough disk to a 12-inch round.

Fill the pie shell with the fruit mixture, heaping it up in the center. Dot with butter pieces.

Place the second piece of dough on top, centering. Trim the top dough to a 1-inch overhang all the way around. Fold top dough under bottom dough and crimp edges all the way around. Brush entire surface with egg wash and sprinkle generously with raw sugar. Make three cuts in the top to vent the steam as it bakes.

Bake for 30 minutes. Reduce heat to 365°, rotate pie front to back and continue baking for 40 minutes, until the crust is a deep golden brown and the juices are bubbling and thick. Transfer to a wire rack to cool completely. Store in a cool, dry place, up to two days.