**THE WHOLE PIE 2021**

**APPLE PIE RECIPE**

Required kitchen tools:
- 2 large mixing bowls
- 1 sharp knife
- Rolling pin
- Cutting board
- Mixing spoon
- Parchment paper (in box)

**INGREDIENTS**

In your box:
- 2 lbs organic apples
- 1 1/2 cups organic white flour
- 1/2 cup organic Iraqi Durum whole wheat flour
- 1 tsp salt
- 3/4 cup organic sugar
- 1 tsp cinnamon
- 1 tbsp cornstarch
- Extra flour for rolling out crust

From your kitchen:
- (Remember to acquire these things before the event!)
- 2 sticks cold butter
- 1 tbsp vinegar or lemon juice
- 1/3 cup cold water

**INSTRUCTIONS**

1. Assemble and organize ingredients and materials. Preheat oven to 425.

2. Start by emptying the flour and salt mixture into a bowl. Next chop the butter into cubes and add to the flour. Next, gently coat the butter with the flour + salt mixture until the butter is dry to the touch. Then pinch the butter into the flour until it is crumbly and the butter is in pea-sized chunks.

3. Next, slowly add the cold water and vinegar or lemon juice while gently working the flour. All the while, be careful to work quickly to keep the butter from melting or smearing. Once the dough begins to hold together form a ball on your work surface and compact it to 2 round discs approximately 1/2" thick. Wrap each disc in a piece of parchment paper (provided in the box) and stick them in the freezer to chill while we prepare the filling.

4. Core and slice apples into 1/4” half moons. In a mixing bowl, toss the apples together with the sugar + cinnamon + cornstarch. Allow the mixture to macerate. The juices will pool at the bottom of the bowl with the consistency of syrup.

5. Now that the dough is appropriately chilled, pull one disc out of the freezer and unwrap it. Work with a rolling pin on a lightly floured surface (using your bag of extra flour) to achieve a thin dough 12” in diameter and about 1/8th to 1/4” inch thick depending on preference. Place your flattened dough disc gently into your pie tin. This is your bottom crust!

6. Arrange the apples in the bottom crust. Do not follow your inclination to add the juice from the apple mixture into the crust or you’ll end up with a soggy pie.

7. Pull your second crust out of the freezer and roll out just like the first. Follow Mona's instructions on-screen for making a lattice crust, or alternatively, lay your flat top crust on top the pie and crimp down the edges. Make sure to slit some holes in the top crust if you do it this way so that steam can escape from the pie.

8. Place the pie on a piece of parchment paper on a baking sheet, and bake in the preheated oven for 15 min. Reduce the heat to 350 degrees and bake for 35 to 45 min more, until the apples are soft. Let cool for 10 minutes before enjoying your fresh baked pie!

Event Link: [https://pieranch.brand.live/c/whole-pie-2021](https://pieranch.brand.live/c/whole-pie-2021)

**DON’T FORGET TO BUY BUTTER!**