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Antique Apple Pie

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Mama Di's Pie Crust

yields one 2-crust pie (9 inch) or three 2-crust pies (4 inch)

3 cups all-purpose flour (sifted)

1 cup vegetable shortening (original flavor Crisco is best)

3 teaspoons sugar

1/2 cup ice water

pinch of fine sea salt

Put shortening into a bowl. Add salt, sugar, & flour. Blend until mixture looks like breadcrumbs (no big lumps). Add cold water a little at a time, stirring with a fork until you can work the dough with your hands. *Different flours and humidity require differing amounts of water. You may not need to add all of it.* Mix with your hands lightly until smooth, do not over work. Wrap in plastic wrap and chill dough in fridge for 1 hour. Roll out on floured surface to desired size/shape then put back in fridge until ready to fill. .



Apple Pie Filling

4 cups antique apples, peeled

4 tablespoons sugar

1 teaspoon cinnamon

1 teaspoon vanilla bean paste

2 tablespoons butter, cut into chunks

pinch of fine sea salt

1 egg for egg wash

sprinkle of finishing sugar (raw, demerara or turbinado)



Preheat oven to 375F. Remove pie crust from fridge and shape into desired shape/pan size. Peel and slice apples thinly into a large bowl. Add sugar, cinnamon, vanilla bean paste, butter and salt; mix gently to combine. Fill pie shells and top with remaining crust. Cut four small vent holes in top and brush with egg wash and finishing sugar before baking. Bake 9-inch pie for 35-40 minutes. Bake 4-inch pies for 25-30 minutes, until light golden brown. Serve warm with ice cream, whipped cream on simply on its own.

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