

## Chef Larry's Apple Pie

1 each pie

### **Ingredients:**

**2 lbs. Granny Smith Apples, peeled and sliced**

**1 oz. Butter**

**3 oz. Sugar**

**2 oz. Cold water**

**1 oz. Cornstarch**

**3.5 oz. Sugar**

**pinch Salt**

**1 tsp. Ground cinnamon**

**¼ tsp. Ground nutmeg**

**2 tsp. Lemon juice**

**¼ oz. Butter**

**Pie crust (recipe follows)**

### **Method:**

Prepare pie crust per recipe. Preheat oven to 425 degrees F. Sauté apples in 1 oz. butter. Add 3 oz. sugar and cook apples until tender. Combine water and cornstarch and add to apples. Simmer until sauce thickens. Remove from heat and gently stir in remaining 3 1/2 oz. sugar, salt, nutmeg, lemon juice and butter. Cool mixture well. Roll out pie dough and cut to form pie crust and top. Place cooled apple mixture in pie shells. Cover with pie dough top and crimp. Bake pie in preheated oven at 425 degrees F. for 30 - 40 minutes.

### **Chef Larry's Pie Crust**

Yield: 2 each 9-inch pie crusts

#### **Ingredients:**

**2 1/2 cups All-purpose flour**

**½ tsp. Salt**

**1 tsp. Sugar**

**1 cup (2 sticks) Butter, cut into small pieces**

**5 - 6 tsp. Cold water**

**as needed Flour for work surface**

**as needed Non-stick cooking spray or softened butter**

#### **Method:**

**Sift flour, salt and sugar together in a large bowl. Cut in the butter until mixture is the texture of coarse crumbs. Gradually add enough cold water to achieve a soft dough. Roll into two equal balls, cover with plastic wrap and place under refrigeration to chill for 1½ hours. Roll out one of the chilled dough balls on a lightly floured work surface to 1/8-inch thickness. Coat pie pan with non-stick spray or softened butter. Place rolled pie dough into pie pan and gently press down. Repeat process to create two pie crusts. Fill with desired filling and bake according to recipe.**