

Apple Pie

This pie won first place for Traditional Apple Pie at the 2018 NM State Fair. It was made with Jonathan and Jonagold apples, and apple cider from the Alary Farm in Corrales, NM.

6 c peeled and sliced apples
¼ c sugar
½ c brown sugar
1 tsp cinnamon
¼ tsp nutmeg
¼ tsp salt
2 Tbsp flour
1 Tbsp lemon juice
¼ c apple cider
1 Tbsp butter



Toss the apples with the rest of the ingredients except the butter. Set aside.
Preheat the oven to 400.

Pastry

3 c flour
½ tsp salt
1 Tbsp sugar
1 c shortening
¼ c boiling water
2 Tbsp apple cider
1 egg white beaten until frothy
Coarse sugar

Mix the dry ingredients together. Cut in the shortening until crumbly. Mix the boiling water with the apple cider and mix into the flour mixture to form a dough. Do not over mix or the pastry will be tough.

Roll out 2/3 of the dough for the bottom of the pie pan. Pour in half the apples. Gently shake the pie pan to settle the apples. Add the remaining apples and gently shake again. Cut the butter into five pieces and place on top of the apples. Roll out the rest of the dough for the top of the pie. Cut vents in the dough for steam to escape. Brush the crust with the beaten egg white then sprinkle with some coarse sugar. Place foil around the edges of the pie to prevent burning.

Place the pie in the preheated oven for 10 minutes. Lower the heat to 350 for about another hour depending on the thickness of the apple slices. Test for doneness with a toothpick through one of the vents in the crust. The apples should be soft. Remove from the oven and remove the foil carefully. Let cool.

--Louann Parker