



Rustic Apple Pie

Ingredients

Crust:

- 1¼ cups plain flour (chilled if possible)
- 1 tablespoon sugar
- 1 teaspoon sea salt
- 8 tablespoons (1 stick) cold, unsalted butter, cut into small cubes*
- 3 tablespoons ice water (sometimes I need more, depending on the weather)

Filling:

- 4 to 4½ cups prepared apples (peeled, cored, sliced into 8 to 10 wedges each)
- ½ cup sugar
- 4 tablespoons cornstarch
- ¾ teaspoon cinnamon (could also use apple pie spice)

- 1 tablespoon water
- 1 large egg

Instructions

1. Crust: In a large bowl, mix the flour, sugar and salt. Toss the butter cubes with the flour and cut it with a pastry cutter until the butter is the size of small peas. Sprinkle the ice water over the pastry and, using a spatula, keep folding the mixture (adding more water if needed). Soon the mixture, when pressed together) will form a rough ball. Form the dough into a 6-inch disc; wrap in plastic and chill at least 20 minutes. Remove from chilling; place on parchment sheet and roll into a 13-inch circle. The edges of the crust will be uneven, not perfect.
2. Preheat the oven to 425°F.
3. Filling: In a large bowl, place the sugar, cornstarch and cinnamon; mix. Add the prepared apple slices and fold to coat all the pieces.
4. Place the prepared crust, still on the parchment, onto a baking sheet. Place the apples into the middle of the crust mixture and spoon or arrange to within 3 inches of the edges. At this point you can arrange the apples into a pattern. Fold up the edges of the crust, making a pleat every 3 to 4 inches.
5. Mix the egg and water; brush over the crust; sprinkle with sugar if desired.
6. Place the pie on a middle rack of the preheated oven. Bake for 10 minutes; Lower heat and continue to bake for 20 to 25 minutes until the filling is bubbly. If the crust starts getting too brown, place a piece of foil loosely over the top. Using the parchment, slide the pie onto a wire rack for cooling.