

Rustic Apple Pie

The beauty of an apple pie is that even if you don't make the most beautiful crust in the world it's still going to taste amazing. Just call it "rustic" and wait for the compliments to start rolling in.

Pie Crust

You need two pie crusts, either home-made or frozen. I use the Julia Child crust method found in Mastering the Art of French Cooking Volume 1

Filling

5-6 Granny Smith Apples, cored, peeled and sliced

2/3+ cups of sugar (if you use really sour apples, add a little more)

2 Tb all-purpose flour

1/4 Tsp Cinnamon

1/4 Tsp Freshly grated nutmeg

1/4 Tsp Kosher Salt or 1/8th Tsp Table Salt

2 Tb Milk or Half and Half

2-3 Tb Butter

It doesn't get any simpler than this: Mix your dry ingredients, then add the mix to the apples in a large bowl. Make sure that all of the apples are coated in the mixture. Pour apple mixture into the first pie crust which you've put in a pie pan, then drizzle the milk or cream over the pie. Drop a few dollops of butter here and there to make it really healthy and fat free. Add your second crust on top, forming a nice tight seal with the bottom crust by pinching the edges. If you're like me, this will look completely uneven and ugly as hell rustic. Add a pretty pattern of slits to the top crust to let the steam out. Bake at 375 for 40 minutes or so until golden. After being warned about potential explosions of goo I was concerned, so I put my pie pan on a baking sheet to catch any drips. This proved unnecessary as there were no explosions or oozing with my pie despite the fact that I didn't use a pie bird.

