



for Thanksgiving

Trustworthy Apple Pie

Source: Jill Lightner, *edibleSeattle*

Prep Time 35 minutes, including crust

To prepare the pie crusts, freeze one as directed in the accompanying All-Butter Crust recipe and roll out a second one into a 10" circle. Brush off excess flour, transfer to a parchment-lined baking sheet, cover with plastic wrap, and refrigerate until firm, at least 20 minutes.

Ingredients:

6 cups Gravenstein or Bramley apples, peeled, cored and sliced very thin (5 average-sized apples)

1/2 cup white sugar

1/4 cup brown sugar

1 1/2 tablespoons all-purpose flour

1/4 teaspoon cinnamon

1/8 teaspoon fresh grated nutmeg

Two prepared (9-inch) pie crusts (made from two separate batches All-Butter Pie Crust)

Half and half, for brushing crust (optional)

Preheat oven to 375 degrees.

Place apple slices in a large mixing bowl. Combine sugars, flour and spices in a small bowl and sprinkle the mixture on top of the apples. Toss until coated (fingers work best), and transfer to a prepared 9" pie crust.

If using the All-Butter Crust, peel plastic wrap away from refrigerated pastry sheet, place on top of filled pie pan, and trim to a 1/4" overhang. Tuck the top edges around the bottom's crimped edge, and cut a few slits in the top for steam to escape.

Place the pie on a baking sheet to catch any drips, and bake on the