

## Apple Pie – *Pay de manzana*

### Ingredients (for one 9-inch mould)

- 4-5 apples, such as Spartan, Golden Delicious, or Gala; washed
- 4 tbsp granulated sugar
- 1 cup apple filling; from can, **or** for homemade:
  - 3 medium apples, any variety
  - ½ cup water
  - ½ cup granulated sugar
  - 1 tbsp lemon juice
  - ½ tsp ground cinnamon
- 2 batches pie crust dough; store bought, **or** for homemade:
  - 2 cups flour
  - 1 tsp baking powder
  - 1 cup butter
  - 2 eggs
  - 2 tbsp sugar
- ¼ cup milk, for brushing, optional



**If preparing apple filling** – Peel, core, and chop three apples (approx. 2 cups); place chopped apples and water in a saucepan over high heat. Bring to boil, then reduce heat to medium, cover, and cook for ten minutes. Uncover, add sugar and stir in. Continue cooking, stirring occasionally, for about fifteen minutes, until almost all the liquid has evaporated. Add cinnamon and lemon juice, and continue cooking and stirring for another two to three minutes, until the bottom of the pan looks clean when fruit filling is pushed with the back of the spoon (photo, right). Remove from heat and allow to cool down to room temperature.



**If making two batches of basic pie crust dough** – Mix flour and baking powder in a bowl; cut butter in the flour mix with a wooden spatula, and rub with fingers until a sandy texture is reached. Make an opening in the centre, and add egg and sugar, incorporating everything together, then knead with hands into a soft dough (photo, right).



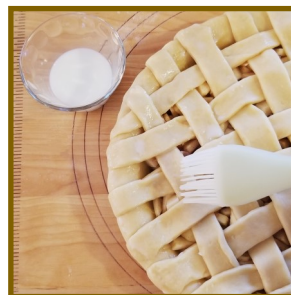
**Assemble pie** – Transfer dough to a lightly floured working surface, then divide into halves. Reserve one piece, then roll the other into a circle of approximately eleven inches in diameter (photo below, left). Fold circle over rolling pin, rolling onto it (second photo, below). Place rolling pin with dough on top of a 9-inch round mould, then unroll dough to fit the mould (third photo, below). Press around to shape the dough centred into the mould, flattening dough on the rim of the mould. Press down, and prick edge at the bottom of the mould with a toothpick, to allow air to escape (photo below, right):



Peel, core, and chop the fresh apples. Immediately mix with the cooled apple filling, so they will not turn brown, then transfer to the prepared pie mould with the bottom crust (photo, right). Sprinkle with two tablespoons of sugar (photo, far right):



Roll the second piece of dough, then cut into ribbons, about one inch wide (photo below, left). Place several ribbons parallel to each other on the pie, leaving a gap between them, then start weaving more ribbons, perpendicularly, to form a lattice (second photo, below). Brush lattice with milk (if using, third photo, below), then sprinkle with two tablespoons of sugar (photo below, right):



Preheat oven to 350°F (180°C), and bake pie for 30 to 40 minutes, rotating halfway for even browning. Remove from oven, and allow to cool down completely to room temperature.

