

French Apple Pie

Makes One 9" Pie

Ingredients:

Crust:

½ a recipe of Basic Pastry (or a full recipe and you could make two pies)

Filling:

4½ cups of thinly sliced apples (cored & peeled) – use a good baker like Jonathans, Bramleys, Pink Lady, Sunrise etc.

1 T lemon juice

1 c sugar

3 T cornstarch

¼ t salt

½ t cinnamon (optional)

Topping:

¼ c brown sugar

½ c flour

⅓ c butter

Directions:

Preheat the oven to 400°

Slice the cored and peeled apples into a 4 cup measure. You should have enough to fill it with a bit extra.

Put the apples into a bowl and toss with the lemon juice.

In a small bowl, whisk together the sugar, cornstarch, salt, and cinnamon (if using).

Pour the sugar mixture over the apple slices, and mix well.

Roll out the crust to fit a 9" pie plate, trimming into a circle about 1" bigger in diameter than the inverted pie plate.

Lay the crust in the pie plate.

Fill the pie crust with the sugared apples, using your fingers to fit the apples smoothly into the crust.

In the bowl you used to mix the sugar & cornstarch, cut the butter into the flour and brown sugar until no pieces of butter are larger than peas.

Sprinkle over the top of the apples, right to the edge.

Roll the extra pastry towards the apples, and crimp using your fingers.

Bake at 400° for 15 minutes.

Reduce heat to 375° and continue cooking until the apple filling is bubbling, about another 40 minutes.

Tip: Put a square of parchment on a pizza pan and place the pie in the center of the pan for cooking. Makes for easy clean-up should anything bubble over.