How To Make American Apple Pie

Hello and welcome to Videojug.

As part 2 of our pie and pie crust series, we’re going to make American apple pie. This recipe with this Washington state grown granny smith apples and its light lattice work crust will make you fell as proud as 4th of July parade.

Step1. You will need following ingredients to serve 6 to 8 people.

* for the crust;

• 495g of flour

• 360g of butter, cut into cubes

• 2tsp of salt

• 3tbsp of sugar

• 150ml of cold water

• and some extra flour for dusting

* for the filling;

• 6 granny smith apples, peeled, cored, and cubed

• 65g of sugar

• 65g of brown sugar

• 1/2tsp (half tsp) of cinnamon powder

• 1tsp of lemon juice

• 1tbsp of flour

• 50g of melted butter

• and 1 egg, beaten with 2tbsp of cream

Here’s quick list of ingredients.

You will also need following utensils.

• 1 mixer with the flat beater attachment

• 1 spoon

• 1 knife

• 1 brush

• 1 pie pan

• 1 rolling pin

• and some cling film

Step 2. Make the curst

Pour the flour into the mixer. Add the salt, the sugar and the butter. Mix on slow, for roughly 2 minutes, only until it becomes the consistency of coarse salt, with some of the pieces of butter still intact. Then slowly begin to add in half of the water. Continue adding the water in small amounts, but just until the dough begins to cling together. Remove the dough from the hook and make into a ball. And remove it from the bowl.

Step 3. Refrigerate the dough

Cut a third off the dough. Then flatten and wrap both pieces of dough in cling film. Place them in the fridge for a minimum of 30 minutes

Step 4. Preheat the oven

You can now set the oven to 180℃ or gas mark 4.

Step 5. Roll out the dough

Sprinkle a little flour on your work surface. Then take the larger piece of dough and unwrap it. Dust the top with some flour. Then with the rolling pin, roll it out to a large circle less than half a centimeter in thickness. Move the dough between rolling in quarter turns to help create a circle and also to stop the dough sticking to the table. Now wrap the dough around the rolling pin. And place it into to pie pan, being careful not to let it tear.

Step 6. Continue the shell

Mould the dough into the shape of the pan using your fingers. Cut off the excess dough that’s over hanging leaving half a centimeter above the rim. Next pinch the edge of the crust with your fingers to create scalloped effect. Put the shell into the fridge and let it chill for at least 15~20 minutes.

Step 7. Make the filling

Into the bowl of apple, put the while sugar, brown sugar, cinnamon, lemon juice, flour and the butter. Mix together well.

Step 8. Prepare the top

Dust the work surface with flour. And roll out the remaining dough into a rectangle of 1/2 centimeter in thickness. Move it around in the flour to stop it sticking to the table. Then cut the dough into 8 long strips of about 1.5 centimeters wide.

Step 9. Prepare for the oven

Pour the apple filling into the chilled pastry shell. Spread and flatten the apple around the pan with a spoon. Brush the pastry edges with the beaten egg. And place the pastry strips diagonally across the top of the apples. Then weave them together to create a lattice effect. Cut off the overhanging excess pastry. And press the edges down into the rim. Finally brush the pastry lattices with a little bit of the egg wash.

Step 10. Bake

Put the pie into the oven. And bake for about 60 minutes. The smell of bubbling apples will fill your home. Once brown, remove.

Step 11. Serve

Allow the apple pie to cool a bit before serving. It goes perfectly with cream or a general style of vanilla ice cream!