

# SPICED UP HOLIDAY APPLE PIE

What you need:

- One recipe of The Gentleman's Perfect Pie  
Crust <http://thegentlemancaller.net/perfect-pie-crust/>
- 3 tablespoons all-purpose flour
- about 8 apples (3 lbs.) ideally a mix of greens and reds  
(Granny Smiths & Fujis are my ideal combination)
- 1/4 cup brown sugar
- 1/4 cup white sugar
- 3 tablespoons honey
- 1/4 teaspoon fresh nutmeg\*
- 1/4 teaspoon ground cloves\*
- 1/4 teaspoon ground allspice\*
- 1/2 teaspoon ground ginger
- 1 teaspoon cinnamon
- zest of a lemon
- juice of a lemon
- 1/4 teaspoon salt
- 5 pats of butter
- 1/4 cup heavy cream or half and half, beaten with one egg  
yolk
- turbinado, coconut sugar or other coarse sugar for  
sprinkling on top

Preheat the oven to 400 degrees.

Zest the lemon. Cut it in half, set one half aside. Fill a large

bowl halfway with water; squeeze half the lemon in the water and drop the rind in there, too. Peel apples, core, and quarter them, and put them into the mixing bowl filled with water and the half lemon squeeze.

Process the apples in a food processor with the slice attachment. This is going to give you a consistent slice. Put your apple slices in a large bowl (you can dump the water and re-use the one you just had them in), add the flour, sugars, honey, spices, lemon zest and the juice of the other half of the lemon. Let it rest a sec. *\*Regarding the asterisk beside the spices, grinding or grating your own makes them more robust. If you have a grinder and a microplane grater, use them on your spices and get more flavor.*

If you've followed the Perfect Pie Crust recipe, you should have two disks waiting for you in the refrigerator. Roll out one of your disks on a lightly floured surface and roll into a 9 inch pie plate. Trim the excess.

Spoon the apple mixture into the bottom crust. Place the 5 pats of butter evenly dispersed on top of the apples. Roll out your second crust. Roll on the top of the apples to cover with ample overhang.

Using your kitchen shears, trim around the perimeter leaving about a 1/2 inch overhang. Tuck the overhang under and crimp the edges. Crimping is simply the process of smooshing the two crusts together and creating a nice looking rippled pattern. If this isn't something you do often, you might get a little frustrated. Stick with it; take deep breaths.

Put 5 little vent slits in the top crust. You may also cut a little

decorative vent if you like.

Brush the top with egg yolk and cream mixture. Sprinkle with coarse sugar.

As you can see, I put the pie on a baking sheet with a piece of foil. Pie has a tendency to leak, and scrubbing baked sugar out of your oven is not a chore you have time for at the holidays. Or ever.

Final step pre-oven (and I should have photographed this): make 4 four inch strips of foil. Crimp them together end-to-end so that you have about a 48 inch strip of foil. Carefully place this around the perimeter so that it's not really touching but gently resting on the crimped edge. There is a silicone tool for this

process <https://www.bedbathandbeyond.com/store/product/adjustable-pie-shield/1017857401?Keyword=pie+shield> but foil works just as well.

Into the oven she goes!

One hour at 400 degrees. At about 45 minutes remove the foil cover on the edges. Continue baking for 15 more minutes.

Yes, your house is going to smell heavenly but you **MUST** allow it to rest for at least an hour after you remove it from the oven. Otherwise it's gonna be slop pie. And you'll probably burn your tongue on the molten sugar. So just wait, ok?