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Place

## THE Ultimate Apple Pie

**Serves: 8 people from 9-inch pie**

**Pie Crust:** *(recipe makes extra dough for decorating)*

- 4 cups flour
- 1 egg *(beaten)*
- 1 Tbsp. sugar
- 1 Tbsp. apple cider vinegar
- 1½ tps. salt
- ½ cup water
- 1 ½ cups lard *(buttered Crisco)*

In large bowl, sift together flour, sugar and salt. With a pastry blender or two knives, cut in lard until mixture resembles coarse crumbs. Mix together egg, vinegar and water. Add to flour mixture. Mix until dough is moistened enough so it holds together. When it is chilled, roll dough on a lightly floured surface.

**Filling:**

First peel and slice 8 cups of Baking Apples *(Courtland preferred)*

- 1 cup sugar
- ½ cup pie enhancer/thickener *(King Arthur's Baker Catalog)*
- 2 tps. cinnamon
- 1/3 cup boiled apple cider *(King Arthur's Baker Catalog)*

Mix together sugar, pie enhancer, and cinnamon. Gently toss apples until coated and then add boiled apple cider and gently mix. Let mixture set for 30 minutes. Place apple mixture into unbaked pie shell and dot with butter (approximately 1 Tbsp.).

**Crumb topping:**

- ¼ cup brown sugar
- ¼ cup flour
- 2 Tbsp. butter, softened
- ¼ cup oatmeal
- ¼ roasted chopped pecans

Mix together brown sugar, oatmeal, flour and pecans. Cut in butter until it resembles coarse crumbs. Sprinkle over apple mixture. Use some extra dough to decorate top of pie. Brush milk over top of decorated dough and sprinkle with coarse gourmet sugar. Bake 375°F for total of 60 minutes (cover edge of crust using pie edge cover during baking). Remove from oven. Cool on wire rack. Drizzle with homemade caramel (boil can of Eagle brand sweetened condensed milk for 3 hours). Dust crust edges with 10X sugar. Enjoy!