



Apple Pie

Pie Crust Ingredients:

- 2 cups pastry flour
- 2 tablespoons brown sugar
- 1 1/2 teaspoons salt
- 1 1/3 cups Grassland butter, cubed
- 1/2 cup water

Apple Pie Filling Ingredients:

- 6 cups Granny Smith apples, sliced
- 2 tablespoons lemon juice
- 1/2 cup pineapple, finely chopped
- 3 tablespoons pineapple juice
- 1 1/8 cup brown sugar
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1/4 cup cornstarch
- 3 tablespoons Grassland butter

Pie Crust Directions

1. Mix flour, brown sugar, salt and butter until butter barely remains as flake in a mealy dough. Add in cold water to the flour mixture and mix until just incorporated.
2. Refrigerate the dough to rest. Portion the dough as desired. Roll dough proper thickness and line as pie crust.
3. Refrigerate until ready to fill with filling.

Apple Filling Directions

1. Peel, core and slice the apples.
2. Melt butter in a cooking pot, add in apple, pineapple, sugar and spices. Premix cornstarch with juices.
3. Slowly cook the apple to extract the juice. Strain the juice and put pack to pot. Add in cornstarch mixture. Continue to cook to thicken. Add apple back to combine mixture.
4. Let cool before adding to crust.

Assembly and Baking Directions

1. Fill the pie shells with filling. Dot all pie dough and create vents in the top of dough. Secure the top and bottom dough with a decorative border.
2. Brush with egg wash or cream, then sprinkle with granulated sugar.
3. Bake in the oven at 400°F deck oven or 370°F convection oven until golden brown, with internal temperature of 180°F.