

Apple Raspberry Pie

Makes 1 pie, serves 10 to 12

Use a mix of apples in this fall fruit pie for a balance of sweet and tart flavors. Be sure to freeze this in a metal pie pan and not a glass one, so that you can take it straight from the freezer to the oven. You'll need a pizza or baking stone on hand if baking the pie directly from the freezer.

The crust

2 cups all-purpose flour
1 tablespoon sugar
1 teaspoon kosher salt
2 sticks (8 ounces) cold unsalted butter, cut into $\frac{1}{2}$ -inch cubes
6 to 8 tablespoons ice water + more, if needed

The filling

2 pounds Granny Smith apples, peeled, cored and cut into $\frac{1}{2}$ -inch slices
1½ pounds Gala or fuji apples, peeled, cored and cut into $\frac{1}{2}$ -inch slices
½ cup granulated sugar
⅓ cup brown sugar
1 teaspoon cinnamon
1 tablespoon lemon juice
¼ cup all-purpose flour
½ teaspoon kosher salt
½ pound raspberries, rinsed and dried
1 tablespoon butter

For the crust: To make the crust, combine the flour, sugar and salt in a food processor or bowl. Pulse to combine, or whisk by hand. Add the butter pieces; if using a food processor, pulse to mostly incorporate the butter until you have various-sized crumbs scattered throughout (mostly pea-sized). If mixing by hand, use a pastry cutter to incorporate the butter.

Transfer the flour-butter mixture to a bowl if you've used the food processor, and finish the dough by hand. Add the ice water, starting with 6 tablespoons, and stir together gently until mostly incorporated. Knead the dough together, taking care not to overwork. Turn the dough out onto a



floured work surface and form into a ball. Cut in half, work each piece into a disc and wrap in plastic. Refrigerate at least 1-2 hours before rolling.

For the filling: Place the apple slices into a large bowl; add the sugars, cinnamon, lemon juice, flour and salt, and toss well to coat. Add the raspberries; toss gently to combine.

To assemble: Remove one disc of dough from the refrigerator, and place on a floured work surface. Working from the center out, roll it into large circle until it is about $\frac{1}{8}$ -inch thick and 2 inches larger than your inverted pie pan. Transfer the dough to a metal pie pan, gently pushing into the bottom and up along the sides of the pan. Add the filling, and dot the top of the fruit with the butter.

Remove the other disc of

dough from the refrigerator and roll out in the same manner as the bottom crust. Gently transfer it so that it drapes over the fruit. Trim the edges of the top and bottom crusts so that you have a $\frac{1}{2}$ -inch overhang. Working around the edges of the pie, tuck the excess dough under and crimp together. Cut a few small vents in the top of the pie to let steam escape when baked.

To bake: If baking right away, preheat the oven to 375°. Bake the pie until the filling is cooked through and the crust is golden brown, about 50-60 minutes.

If freezing, wrap the unbaked pie in plenty of plastic wrap, and then in aluminum foil. Freeze for up to 1 month.

When ready to bake, place one rack on the bottom shelf of the oven and the other rack in the center. Place a pizza or

baking stone on the bottom rack and preheat the oven to 450°. Take the pie from the freezer, place on the stone and bake 20 minutes.

Reduce the oven temperature to 375°. Place a rimmed baking sheet or large sheet of aluminum foil on the center rack. Take the pie off the stone and place it on the sheet or foil; remove the stone from the oven and set aside to cool.

Continue to bake the pie until the top crust is golden brown and the filling has softened, about another 30-45 minutes.

Cool completely (this can take several hours or up to overnight) before serving.

Per serving: 315 calories, 3 g protein, 40 g carbohydrates, 17 g fat (10 g saturated), 44 mg cholesterol, 271 mg sodium, 4 g fiber.