Apple pie

Ingredients:

For the crust:

2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon sugar
1 cup (2 sticks) cold unsalted butter, cubed
1/2 cup ice water

For the filling:

8-10 medium apples, peeled, cored, and thinly sliced (about 8 cups)
1/2 cup granulated sugar
1/4 cup brown sugar, packed
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon salt
2 tablespoons lemon juice
1 tablespoon butter, softened
For the topping:1 egg yolk
1 tablespoon milk
1 tablespoon coarse sugar

Instructions:

1. Make the crust: In a large bowl, whisk together the flour, salt, and sugar. Using a pastry cutter or your fingers, work the butter into the dry ingredients until it resembles coarse crumbs. Gradually add the ice water, a tablespoon at a time, until the dough just comes together. Form the dough into two discs, wrap each in plastic wrap, and refrigerate for at least 30 minutes.
2. Make the filling: In a large bowl, toss the apples with the granulated sugar, brown sugar, cornstarch, cinnamon, nutmeg, ginger, salt, and lemon juice. Let sit for 15 minutes, stirring occasionally.
3. Assemble the pie: Preheat the oven to 375°F (190°C). On a lightly floured surface, roll out one disc of dough into a 12-inch circle. Transfer the dough to a 9-inch pie plate, pressing it gently into the bottom and sides. Add the apple filling, mounding it slightly in the center. Dot the top of the filling with the softened butter.
4. Roll out the remaining disc of dough and cut out decorative shapes for the top crust. Brush the edges of the bottom crust with water and place the top crust over the filling. Crimp the edges together to seal. Brush the top crust with the egg yolk mixed with milk and sprinkle with coarse sugar.
5. Bake for 15 minutes, then reduce the heat to 350°F (175°C) and bake for an additional 45-50 minutes, or until the crust is golden brown and the filling is bubbly. Let the pie cool completely on a wire rack before slicing and serving.