

Dutch apple pie



Ingredients:

For the dough:

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup cold unsalted butter, cubed
- 1/4 cup ice water, plus extra if needed

For the filling:

- 6-8 apples, peeled, cored, and thinly sliced (Granny Smith or a mix of sweet and tart varieties work well)
- 1/4 cup brown sugar
- 2 tablespoons granulated sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 2 tablespoons lemon juice
- 1 tablespoon unsalted butter, melted

Instructions:

1. Make the dough: In a large bowl, whisk together the flour and salt. Using a pastry cutter or your fingers, work in the butter until it resembles coarse crumbs. Gradually add the ice water, one tablespoon at a time, until the dough comes together. Form into a disc, wrap in plastic, and refrigerate for at least 30 minutes.
2. Prepare the filling: In a large bowl, combine the apples, brown sugar, granulated sugar, cornstarch, cinnamon, nutmeg, ginger, and lemon juice. Toss to coat the apples evenly.
3. Assemble the pie: Preheat oven to 375°F (190°C). On a lightly floured surface, roll out the dough to a circle slightly larger than a 9-inch pie dish. Transfer the dough to the pie dish and gently press into the bottom and sides. Pour in the apple filling.
4. Dot the top with the melted butter and sprinkle with a pinch of sugar for extra sweetness. Crimp the edges of the dough decoratively. Cut a few vents in the top crust to allow steam to escape.
5. Bake for 50-60 minutes, or until the crust is golden brown and the filling is bubbly. Let cool slightly before serving.