

RUSTIC FRENCH APPLE PIE

INGREDIENTS

1/4 pear sliced and pitted
1 1/2 c all purpose flour
1/4 tspn sea salt
12 tbspn unsalted chilled butter
and cut into 12 pieces
1/3 c iced water

4-5 apples sliced and pitted
1 small egg
2 teaspoons water
1/3 cup sugar
2 tbspn all purpose flour

DIRECTIONS

PIE CRUST

1. Preheat the oven to 425F.
2. Put the flour and salt in food processor and pulse once to mix.
3. Add butter and pulse about 6 times; the butter should still be in pieces. The mixture should look like coarse meal.
4. Add ice water (note: water should be super cold in ice) and pulse 8 times, just until the dough comes together. The butter should still be visible. Add a splash more of water if it's dry.
5. On a lightly floured surface, gather the dough into a flat round.
6. Roll the pastry out into a rough circle larger than your pie dish. Move from the center out. Remember as you are rolling to lightly flour underneath the dough so that it does not stick.
7. Fill it gently into your pie pan leaving the pastry to hang over the edge of the plate.

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1. Mix together 1/3 c. sugar and 2 tbspn flour. Sprinkle the bottom of the pastry in the pie pan with the sugar flour mixture.
2. Put a layer of the fruit slices and add more sugar flour mixture all over. Keep repeating until all the fruit and mixture is used.
3. Fold the edges of the pastry over the fruit.
4. Make the egg glaze by mixing an egg with a little water. Brush the dough with the egg glaze.
5. Sprinkle some sugar on top.
6. Bake for 35 min until golden brown.
7. Cool to room temperature and enjoy!