



*Recipe Series*

**Greenmarket**

www.cenyc.org/greenmarket

info@greenmarket.cc

212.788.7476

# The General Greene Apple Pie Recipe

Recipe from *The General Greene*

## Ingredients :

### Dough:

- \* 4.5 cups all purpose flour
- 2 tsp salt
- 4 Tbsp sugar
- \* ½ cup lard, cut into pieces and frozen
- \* 16 Tbsp butter, cubed and refrigerated
- 1 cup ice water

### Egg wash:

- \* 1 whole egg and 1 yolk whisked together

### Filling:

- ¼ cup sugar
- ½ cup dark brown sugar
- 2 tsp salt
- \* 3 Tbsp flour
- 1 tsp cinnamon
- 2 Tbsp cornstarch
- 1 Tbsp lemon juice
- \* 4 Tbsp butter cubed
- \* 9 Gala, Granny Smith or Empire apples, chopped into ½" pieces

*\* Ingredients available seasonally at your neighborhood Greenmarket*

## Instruction:

In the bowl of a stand mixer, combine flour, salt and sugar. Add cubed cold butter and frozen lard and mix with paddle on med-low speed until the mixture resembles coarse parmesan cheese. Do not over mix. The dough should not come together at this point. When all the lard and butter is cut in and there are no large chunks, slowly add the ice water while mixing until the dough just comes together. You may have a little extra water. Do not add all the water if the dough has come together already. Without handling the dough too much, cut in half and shape each half into a disc. Wrap each disc in plastic and refrigerate for ½ hour. To roll out the dough, lightly flour your flat surface and place one disc on it. Flour the surface and the rolling pin. Using even pressure, start from the middle of the disc and roll from 12 o'clock to 6 o'clock then from 9 o'clock to 3 o'clock. Loosen dough from the surface. Rotate 90 degrees and repeat. Repeat until dough is a little less than ¼" thick. Loosely roll the dough around the rolling pin and unroll over the pie plate. Press the dough into the corners of the plate and let the dough hang over the edges. Refrigerate.

**To assemble pie:** Preheat oven to 350 degrees. Toss apples with all dry ingredients and lemon juice. Put the filling in the refrigerated pie shell and top with cubed butter. Put back in refrigerator. Roll out the second disc of dough and place on top of the pie. Press the edges of the shell and the cover together firmly. With a scissor, cut the edges of the dough so that they are smooth and just larger than the pie plate. Make two cuts in the top of the pie with the scissors to vent steam. Brush the top of the pie with egg wash. Sprinkle liberally with sugar. Bake at 350 for approximately 35 minutes until the pie is golden brown and bubbling.

*The General Greene, 229 Dekalb Ave., at Clermont Ave. Ft. Greene, Brooklyn*

Greenmarket is a program of the Council on the Environment of New York City (CENYC). Since 1976, our staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. CENYC is a 501(c)(3) non-profit that improves New York City's quality of life through environmental programs like Greenmarket that transform communities block by block and empower all New Yorkers to secure a clean and healthy environment for future generations. To make a fully tax-deductible donation, call 212 788 7900 or visit [www.cenyc.org](http://www.cenyc.org)