



Greenmarket Recipe Series

Cozy Home Apple Pie

*recipe created by Claudia Smith of Enchanted Edibles, winner of
2011 Stuyvesant Town Greenmarket Apple Festival Bake-Off*

Dough Ingredients:

- *1 ¼ Cup All Purpose Flour
- *1.4 Cup Cake Flour
- *8 Tbsp Unsalted Butter
- *2 Tbsp Lard (or vegetable shortening)
- 1 Cup Grated Sharp Cheddar Cheese
- 2 Tspn White Wine Vinegar
- 1/3 Cup Cold Water

Filling Ingredients:

- *6-7 Golden Delicious Apples
- *1/2 Cup All Purpose Flour
- *2Tbsp Unsalted Butter
- *1 Egg White
- 2 Tbsp Lemon Juice
- 1 ¼ Cup Sugar ¾ Tspn Cinnamon
- Pinch of Salt
- 1 Tbsp Water

**available seasonally at your neighborhood Greenmarket*

Instructions:

The dough is most easily made in a food processor but can be done by hand as well. Combine flour and salt in food process, pulse twice. Add butter and lard; pulse a few times. Add cheese and pulse again 3 times. Allow processor to run while you slowly add vinegar and water. The dough should form a loose ball. Place dough ball into a plastic sandwich bag and flatten. Chill at least 2 hours or overnight.

Preheat oven to 425 degrees. Slice apples and sprinkle with lemon juice. Combine flour, salt, sugar and cinnamon in a bowl then gently toss mix into apples with your hands.

Divide dough into two 60/40 sections- so one section is slightly bigger than half the total. Roll our smaller section of dough and place in pie pan. Add apple mixture to pie pan. Roll out second section of dough and lay across top of apple mixture. Pinch the edges to seal the top and bottom dough pieces.

Bake pie in lower third of oven for 20 minutes. Lower oven temperature to 375 degrees and bake pie for an additional 30 minutes. Whip egg white with 1 tablespoon of water. Remove pie from oven, coat with whipped egg white and sprinkle with sugar before returning pie to oven for an additional 10 minutes of baking.

Allow pie to cool before serving.

For over 30 years, GrowNYC's Greenmarket 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. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs visit www.GrowNYC.org. As a non-profit, donations from supporters like you are vital to our continued to success. To make a fully tax-deductible contribution please call 212.788.7900 or visit us online.