



Apple pie that melts in your mouth! For 5 minutes of work! Apple pie recipe

Description

The method of preparing the materials for the crust in relation to their quantity

A total of 2.5 cups all-purpose flour

The salt One teaspoon unsalted butter and one cup (diced and unfrozen)

Six to eight tablespoons of frozen water

Use these instructions to prepare the crust: Combine the dry ingredients: In a large basin, stir together the flour and salt.

Cut in the butter by mixing the chilled, diced butter into the flour mixture. You can use your fingers or a pastry cutter to cut the butter into the flour until the mixture resembles coarse crumbs.

Add Ice Water: Add ice water one tablespoon at a time while the dough is still being mixed, until the dough begins to come together. Avoid combining the ingredients too much.

To make the dough, roll it into a ball first, then divide it in half and press each half into a disk that is the same size. After covering each disk with plastic wrap, refrigerate it for at least one hour.

Making the Filling Ingredients that the Filling Will Use

Number of Ingredients

- Apples were cored, peeled, and cut. four to eight cups
- Granulated sugar One-fourth cup brown sugar One-fourth cup
- Lemon juice A single teaspoon of
- First, one milligram of ground cinnamon
- Ground nutmeg that contains twenty-fourths of
- Crushing allspice Twenty-four percent of
- Twenty-fourths of the salt
- Two teaspoons of liquid each for cornstarch or flour

Steps for Preparing the Filling

Prepare the apples: Peel, core, and cut the apples into slices. They ought to be put in a large bowl.

Add Sugar and Spices: Add the lemon juice, brown sugar, granulated sugar, nutmeg, allspice, cinnamon, and salt to the apples. Stir in the brown sugar as well. Mix thoroughly to ensure that the apples are coated evenly.

To make the filling thicker, add a pinch of flour or cornstarch to the apple mixture and toss to blend well. Consequently, during the baking process, the apples create liquids that thicken.

Assembly of the Pie

Pouring the mixture into a roll

One disk of dough should be rolled out into a circle about 12 inches in diameter on a floured board to produce the bottom crust. Transfer it to a 9-inch-diameter pie dish and gently press it into the bottom and sides of the dish.

Step 3: Add Filling: Once the crust is formed, add the apple filling and even out the surface.

Different Toppings

The Bilateral Curve

Roll out the second dough disk into a round shape. The top crust will be this. Place it evenly over the apples.

Seal and Ventilate: Press the edges together to form a seal, then trim off any excess dough. To release the steam, you will need to make a few tiny vents in the top crust.

Lattice Layers

After rolling out the second disk of dough, cut it into strips that are around half an inch broad.

To create a lattice design, lay half of the strips over the pie in one direction, and then weave the remaining strips under and over the first set. Lastly, cover the pie with the remaining strips using the alternate technique.

The streusel topping

To make streusel, mix the butter, sugar, and flour into a crumbly consistency.

Before adding the streusel mixture on top, make sure it is properly distributed over the apple filling.

Baking Pies

The Baking Instructions

Turn the oven on at 425 degrees Fahrenheit (220 degrees Celsius) to begin preheating.

To ensure that all potential drips are collected, bake the pie on a baking sheet. After 20 to 25 minutes of baking, the crust should be golden brown and the filling should be boiling. Then reduce the oven temperature to 375 degrees Fahrenheit (190 degrees Celsius) and bake for a further thirty to thirty-five

minutes.

Resting and Preparing for Service

Before slicing, allow the pie to cool for at least two hours. Let the pie cool fully before cutting. This facilitates the setting of the filler.

You can serve the pie warm or room temperature, and you can serve it with a dollop or a scoop of vanilla ice cream.

Category

1. Grandma Recipes

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Author

rauf

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