



Double-Crust Apple Pie

A seasonal favorite with a rich and flaky crust, made with our Bread Mix. Need more help? Watch the [How To Make a Pie Crust](#) video.

Ingredients

FOR THE CRUST

- 3½ cups [Pamela's Bread Mix](#)
- ½ cup butter (8 TBSP) or butter substitute, chilled and cubed
- ½ cup shortening (8 TBSP)
- 4 tablespoons ice cold water

FOR THE FILLING

- 7 medium Granny Smith apples (other tasty varieties: Pippin, Fuji & Gravenstein)
- 2 tablespoons lemon juice
- 1½ tablespoons butter or butter substitute
- 1/8 teaspoon salt
- ½ cup brown sugar
- ¼ cup cider or hard cider
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1 or 2 tablespoons cornstarch or arrowroot starch, depending on juiciness of apples

Directions

Precook the apples for a double crust pie so that the crust doesn't hang in the space the fruit has abandoned, and the apples will be succulent and not crunchy.

TO MAKE THE FILLING

Peel, core and slice apples into 1/2" sections. Sprinkle with lemon juice to prevent browning. Melt butter in pan, add brown sugar, cinnamon, nutmeg, salt and apples. Mix cider with cornstarch until smooth and add to pan. Stir to coat, cook over medium heat until apples start to reduce in size, about 10 minutes. Cover and let rest to cool.

TO MAKE THE CRUST

This recipe requires time and care but will yield a classic, flaky, and rich crust. Due to the high fat nature of this crust, for best results all ingredients should be chilled ahead of time. Refrigerate bowl, bread mix, and fat about 20 minutes before mixing. In a cold bowl of stand mixer, cut shortening and chilled butter into bread mix until small pea-sized pieces form (or use pastry blender or two knives). Slowly add ice water just until dough comes together, not sticky. Add 1 tsp additional water at a time if dough is too dry. Do not over-handle dough.

Preheat the oven to 450°. Divide and form dough into two flat disks, wrap in plastic and chill in refrigerator for at least 20 minutes. Roll out larger disk to 1/8" between two sheets of parchment, wax paper, or plastic wrap. Peel off top paper and invert into a greased pie dish. Peel off second sheet and trim crust to edge of pie plate. Roll out smaller disk for top, using the same method, reserve.

Chef's Note: Divide the dough into not quite equal parts; the larger for the pan and the smaller for the top crust.

TO MAKE THE PIE

Using a slotted spoon, transfer the apples into the pie crust. Lay top crust over and pinch the two crusts together and scallop edges with your fingers or using the back of a spoon, trim to edge of pie plate. Bake for 10 minutes and reduce the oven temperature to 350° and continue baking for another 35 to 40 minutes until your crust is just golden brown. If necessary, use foil to cover the edges to prevent them from getting too brown.

© Pamela's Products, Inc.