

SOUR-CREAM APPLE PIE

(First Place at the Thomas Road Baptist Church Apple Pie Contest)

Submitted by Dale Russell

Makes one 9-inch pie, about 8 servings.

This is a classic: sweet pastry with apples, a creamy sour-cream custard, and a crunchy crumb topping. Cooking the apples before combining them with the custard prevents them from seeping water into the custard while the pie is baking.

APPLE FILLING

2 pounds Golden Delicious apples,
peeled, cored, and sliced. (approx. 5 apples)

4 tablespoons unsalted butter

½ cup sugar

SOUR-CREAM CUSTARD

2 tablespoons flour

¼ cup sugar

3 large eggs

1 teaspoon vanilla extract

¾ cup sour cream

CRUMB TOPPING

1 ¼ cups flour

½ cup sugar

1 teaspoon baking powder

½ teaspoon ground cinnamon

8 tablespoons (1 stick) unsalted butter, melted

SWEET TART DOUGH

1 ½ cups flour

¼ cup sugar

1 teaspoon baking powder

6 tablespoons (¾ stick) cold
unsalted butter, cut into 8
pieces

1 large egg

1 large egg yolk

1 tablespoon water

DOUGH

1. Combine the flour, sugar, baking powder, and salt in the bowl of a mixer or food processor. Pulse several times to mix.
2. Add the butter and pulse repeatedly until the butter is finely mixed into the dry ingredients--you do not want any visible pieces of butter.
3. Add the egg, egg yolk, and water. Pulse repeatedly until the dough forms a ball.
4. Invert the bowl over a floured work surface to turn out the dough. Transfer all the dough onto the work surface. Form the dough into a disc about ½ inch thick. (Wrap the dough in plastic and refrigerate it for up to 3 days if not going to be used right away).

PIE

1. Set a rack on the lowest level of the oven and preheat to 350 deg. F.
2. For the filling, place the apples in a large saute' pan with the butter and sugar. Cook over high heat, stirring and tossing, until about half the apples have dissolved, 5 to 7 minutes. Transfer the apple mixture to a bowl to cool.
3. For the custard, whisk together the flour and sugar in a bowl, then whisk in the eggs, vanilla, and sour cream in order.
4. To make the crumb topping, mix together the flour, sugar, baking powder, and cinnamon in a medium bowl. Pour in the melted butter and stir until the mixture forms a crumbly mass.
5. Stir the cooled apples into the sour-cream custard filling and pour into the dough-lined pan. Sprinkle the crumbs over the filling.
6. Bake the pie until the dough is baked through, the filling is set, and the crumbs are a deep golden color, 50 to 55 minutes. Cool the pie on a rack.

SERVING : This rich pie needs no accompaniment. Make sure the pie is completely cooled or the flavors will be obscured by the heat.

STORAGE : Keep the pie loosely covered with plastic wrap at a cool room temperature on the day it is baked. Wrap and refrigerate leftovers and bring them to room temperature before serving again.