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SASSY APPLE PIE

If Apple Pie had a hotter, smarter, cooler little sister.

With a little bit of brandy and a surprising amount of heat, this is definitely not your Grandma's apple pie.

Heat Level



Servings

6

Prep Time

40 mins

Cook Time

25 mins

INGREDIENTS:

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- 1 ¼ cups all-purpose flour
- ¾ tsp. kosher salt
- 1 stick (1/2 cup) chilled unsalted butter, cut into ½ inch pieces
- ¼ cup ice water
- 2 Granny Smith apples, peeled and diced
- ¼ cup plus 4 tsp. granulated sugar
- 1 - 2 tbsp. apple brandy
- 1 ½ tsp. Colman's Mustard Powder
- ½ tsp. ground cinnamon

INSTRUCTIONS

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To make the crust, put the flour and 1/2 tsp. of salt in a food processor and pulse until blended. Add the butter and pulse until the mixture resembles coarse crumbs. Slowly pour the water through the feed tube, pulsing just until a dough forms.

Divide the dough into 4 equal pieces. Shape each piece into a disk, as best you can. Wrap each disk in plastic wrap and refrigerate until chilled, about 20 minutes.

Preheat the oven to 190°C.

Line a large baking sheet with parchment paper (not wax paper, people!).

Take a sip of brandy, and then; combine the apples, 1/4 cup sugar, brandy,

Colman's Mustard Powder, cinnamon, and the remaining 1/4 teaspoon salt in a large bowl.

On a messily floured surface, roll out each disk of dough into a 15cm round. Place the rounds, 2cm apart, on the baking sheet. Spoon one-fourth of the filling on half of each round, leaving 1cm border. Fold dough over filling to make half-moon shape. Crimp edges of dough with a fork to seal.

Brush tops of each pie with 1 tbsp. of water; sprinkle each evenly with the remaining 1 tsp. of sugar. Cut three 1cm slits in the top of each pie to allow steam to escape.

Bake until the filling is hot and the crust is golden, about 25 minutes.

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