# Grandma Polly’s Apple Pie 

$\sim$ Serves Six ~
6-8 Granny Smith apples, peeled, cored, thinly sliced Juice of $1 / 4$ lemon
1/3 cup sugar
2T butter

- Combine all but the butter in a mixing bowl and set aside.
- Roll half the pie crust out thinly and cover the bottom of the pie tin.
- Mound all the apples in the pie tin.
- Roll the rest of the dough out thinly and cover. Cut a whole in the top of the dough.
- Bake at $400^{\circ}$ until pastry is golden brown.


## Pie Pastry

2 sticks cold unsalted butter
$21 / 4$ cup pastry flour
$1 / 4$ tsp baking powder 5 to 6 T ice water
$1 / 4$ tsp salt

- Divide the butter into two parts, about $2 / 3$ to $1 / 3$. Cut butter into $3 / 4$ inch cubes and wrap in plastic wrap. Freeze smaller portion for at least 30 minutes. Refrigerate larger portion.
- Place the flour, salt, and baking powder into a freezer bag and freeze for at least 30 minutes.
- Place the flour mixture into a food processor fitted with the metal blade and process for a few seconds to combine.
- Add the larger amount of butter cubes to the flour and process for about 20 seconds, until mixture resembles coarse meal. Add the remaining frozen butter cubes and pulse until all of the frozen butter is the size of peas.
- Add 5T of ice water and the vinegar and pulse 6 times. Pinch some of the mixture between your fingers. If it doesn't hold together, add 1 more T of ice water and pulse 3 times. Repeat if necessary. Remove mixture to a large mixing bowl \& knead. Refrigerate until ready to use.

