

Classic Apple Pie Recipe

from Paula Haney's [The Hoosier Mama Book of Pie: Recipes, Techniques, and Wisdom from the Hoosier Mama Pie Company](#)

Yield:

Makes one 9-inch (22.5 cm) pie

What You Need:

1 double-crust pie dough shell
8 cups apples, peeled and chopped into bite-sized pieces (roughly 1 inch long by ¾ inch thick {2.5 cm by 19 mm])
1 tablespoon lemon juice
¾ cup granulated sugar
3 tablespoons dark brown sugar
1 tablespoon plus 1 teaspoon tapioca starch
1 tablespoon cornstarch
1 teaspoon Chinese five-spice powder
½ teaspoon kosher salt
Crust dust (recipe follows) for sprinkling
1 tablespoon unsalted butter, cut into small pieces
Pie wash (recipe follows) for brushing on the top of the pie

What You Do:

1. Place the apples in a medium bowl. Add the lemon juice and toss with a spatula until the apples are well coated.
2. Place the granulated sugar, brown sugar, tapioca starch, cornstarch, Chinese five-spice powder, and salt in a small bowl and whisk to combine. Pour the dry ingredients into the bowl of apples and mix until the apples are again well coated. Set aside to macerate for at least 25 minutes.
3. Place a colander over a medium bowl and transfer the macerated apples to the colander, making sure to scrape down the side of the bowl to get all the juices, sugars, and starches. Let the apples drain for 25 minutes.
4. Pour the drained juice into a small saucepan, scraping down the side and bottom of the bowl to get every drop. Bring the apple juice to a boil over medium-high heat, stirring constantly. Reduce heat and continue to boil the apple juice gently until it thickens, about 2 minutes. Remove from the heat and set aside to cool. Once it is room temperature, chill the saucepan in the refrigerator for about 20 minutes.
5. Sprinkle Crust Dust into the empty pie shell. Pour in the apples, making sure to scrape out any dry ingredients or juices that stick to the side of the bowl. Make a well in the middle of the apples and pour in the thickened apple juice. Gently smooth the pie filling with a spatula and dot with the butter. Finish the pie according to the double-crust instructions (below), then freeze for at least 20 minutes.
6. Preheat the oven to 400°F (200°C).
7. Brush the top of pie with Pie Wash and bake for 45 minutes to 1 hour, rotating 180 degrees every 20 minutes, until the crust is dark golden brown and the juices are bubbling thickly through the vents. Cool for at least 2 hours before slicing.

Double Crust instructions

1. Start with a pie shell full of filling. Gently smooth the top of the filling with a spatula. The filling doesn't have to be perfectly flat, but any pointy pieces of fruit that stick up may tear the top crust. If the pie base and top have been stored in the refrigerator, let them warm up enough to be pliable before you begin.
2. If you are cutting decorative shapes out of the top crust, do it now. Try to keep the cutouts toward the center of the top crust. Otherwise, they will get pulled into the crimp and stretched out of shape.
3. Center the top pie dough round over the pie. Line up the edges of the top and bottom crust and gently roll them under with your thumb and index finger. Work your way back around the pie, pinching the rolled edge up. Make sure the edge is resting on the rim of the pie tin.
4. Grab the edge of the pie shell with the thumb and index finger of each hand, about 1 inch (2.5cm) apart. Bring your right hand toward you and to the left as you push your left hand away from you and to the right.

5. Place your left hand 1/2 inch (13mm) to the right of the first crimp and repeat the process until you have worked your way around the pie shell. Place your index finger behind each crimp and squeeze the point on the outside of the pie shell with your thumb and index finger.
6. Vent the pie, then finish according to the recipe instructions.

Crust Dust

At the pie shop, we use lots of different techniques to keep our double-crust fruit pies from getting soggy bottom crusts. One of my favorites showed up in several vintage cookbooks I turned to for research. Mix equal parts all-purpose flour and granulated sugar, then lightly dust it across the bottom of the pie shell before adding the fruit filling (see the photo on p. 88). The flour thickens the fruit juices before they can seep into the crust, and the sugar keeps the flour from clumping. At the shop we call it “Crust Dust” and keep a one-quart container of it ready at all times. It turns up in most of our fruit pie recipes, so you might want to do the same.

Crust

Dust can be stored indefinitely in an airtight container at room temperature.

Pie Wash

Before we bake any of our sweet double-crust or chess pies, we like to brush the dough with equal parts whole milk and cream, a mixture we’ve christened “Pie Wash.” Before settling on Pie Wash, I experimented with all kinds of glazes and washes, from whole eggs to straight cream. I baked off a few “naked” pies for comparison. The egg wash made the pie super shiny and evenly brown, but looked too finished or “prissy” for my taste—and it made the crust too crunchy. The naked pie looked too amateur. The heavy cream browned nicely, but the large amount of butterfat made the crust too soft. Pie Wash gets it just right. There is enough butterfat in the mixture to make the outer layer of the crust tender, but not enough to compromise the flakiness. It gives a slight shine and bakes to a nice golden brown. It’s also great for sticking pie dough cutouts and sugar to the top of the pies. Simply mix equal parts whole milk and cream in a small bowl or liquid measuring cup. Give it a good stir or the cream will float on top of the mixture.