



### **Jill Twohig's Deep Dish Apple Pie**

Congratulations to Jill Twohig, the winner of Stone Barns Center's sixth annual Harvest Fest seasonal pie contest! Jill's "Deep Dish Apple Pie" garnered top honors from special guest judge Susan Spungen.

When asked what makes her pie special, Jill said: "I never liked pie crust until I discovered this pie crust recipe from the Cordon Bleu. The filling is the same recipe my mom used! This pie is known as my specialty!"

#### Pâte Brisée Sucrée (enough for double 9" crust)

2 cups all-purpose flour  
1 cup cake flour  
2 eggs  
2 T water  
Generous pinch of salt  
6 T sugar  
1 t vanilla extract  
14 T softened butter  
1 egg, slightly beaten and watered down for glazing

#### Pie Filling

1 cup sugar  
1/3 cup all-purpose flour  
1 t ground nutmeg  
1 t ground cinnamon  
Dash of salt  
8 cups apples (half Macintosh, half Granny Smith cored, peeled and sliced)  
3 T butter

Preheat oven to 425°

Pastry: Combine flours into a mound on a clean, cool surface. Create a well out of the flour. Add the eggs, water, salt, sugar and vanilla extract. With your fingers, combine the wet ingredients. Cut in the butter and mix well. Begin slowly cutting in the flour until the dough holds together. Smear the dough away from you to further combine all ingredients. Scrap together into a ball, flatten into a disk and cover with saran wrap. Refrigerate for at least 30 minutes. Roll out half the crust and line a 9" pie pan. With a fork, pierce the dough on the bottom and sides.

Pie Filling: Combine all ingredients except the butter in a large bowl. Turn into prepared pie crust and dot with butter. Cover with top crust, seal, flute and cut slits into the crust to allow steam to escape. Glaze with the slightly beaten egg. Cover the edges with foil.

Bake for 50 minutes or until filling bubbles (remove foil for last 15 minutes).