



8 SERVINGS



70 MINUTES



846 CALS

A Match Made in Heaven: Unbelievably Tasty Cheddar Apple Pie Recipe

LAUNIE KETTLER

Ingredients

- 3 large granny smith apples, peeled and cored
- 2 tbsp lemon juice
- 2 tbsp granulated sugar
- 1 1/2 tsp ground cinnamon
- 1/2 tsp kosher salt
- 3 tbsp unsalted butter, divided
- 2 1/2 cups unbleached white flour
- 1 stick unsalted butter, cubed
- 1/2 cup shredded sharp cheddar cheese + 2 tbsp
- 1 tbsp granulated sugar
- 1/4 cup ice water
- 1 egg

Instructions



PREP: 25M

| COOK: 45M

| READY IN: 1H 10M

1. Preheat oven to 375 degrees.
2. Thinly slice the apples, and place in a large bowl of ice water with 1 tablespoon lemon juice. Reserve while making crust.
3. Place the flour, butter, 1/2 cup cheddar cheese and sugar in the bowl of a food processor fitted with a pastry blade. Process the flour, and drizzle the water through the feeding tube until the mixture just comes together. (If you pick up a piece of the dough and it doesn't crumble, that's the consistency you want.)
4. Divide the dough into 2 pieces, and lightly flatten into discs. Wrap each piece in plastic wrap, and refrigerate for 15 minutes.
5. Drain apples, and combine with remaining lemon juice, sugar, cinnamon, salt and 2 tablespoons butter.
6. Lightly flour a work surface, and roll dough out so that it will fit a 9 inch pie pan.
7. Fill with apple mixture, and dot with remaining butter.

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8. Roll out second pie crust, and top the apple mixture. Trim, seal and crimp the edges. Cut slits in the top of the crust with a knife, or cut out shapes with a small cookie cutter to allow steam to escape.
 9. Whisk the egg with 1 tablespoon water, and brush the mixture over the pie. Sprinkle remaining 2 tablespoons cheese over the pie.
 10. Cover tightly with foil.
 11. Bake for 25 minutes and remove foil. Bake for an additional 20-25 minutes or until the pie is golden and the apples are soft.
 12. Let cool on a cooling rack.