



HOLIDAY RECIPE FROM

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## Apple Pie with Vodka Crust

Pumpkin pie is our family's holiday favorite—so loved it's a morning after breakfast pick. But the guys must have their apple pie. It soon became holiday favorite, too, and I became determined to find the perfect crust recipe. I tried many recipes. Then, I discovered the secret ingredient: vodka! It creates the flakiest, most tender crust, and now, every holiday season, the family teases me about "mom's cocktail crust," while enjoying every slice.

Servings: 8

### → Apple Pie Filling Ingredients

1/3 cup packed brown sugar

1/3 cup cane sugar

1 Tbsp Apple Pie Spice (mixture of cinnamon, ginger, nutmeg, and cardamom)

1/4 tsp sea salt

4 pounds good baking apples, such as Granny Smith or Honeycrisp, peeled, cored, and thinly sliced

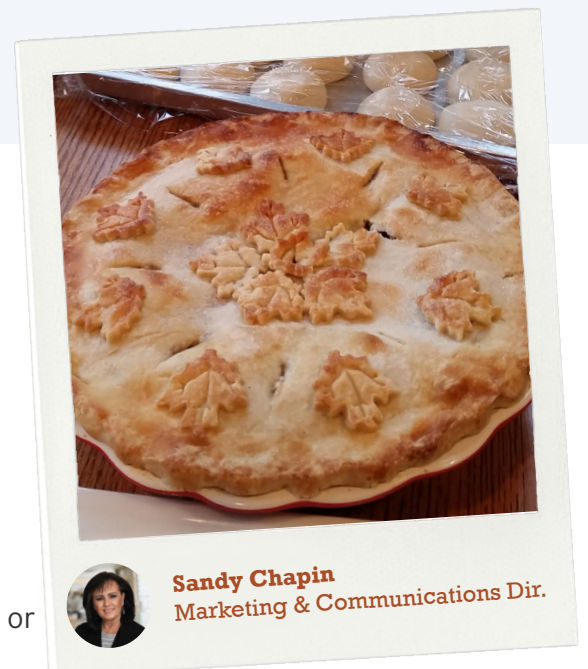
1 Tbsp fresh lemon juice

2 Tbsp cornstarch

2 Tbsp water

1/2 tsp lemon zest

1/2 tsp vanilla extract



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

## → Instructions

In a large pot, whisk together the brown sugar, cane sugar, apple pie spice, and salt. Add the apple slices and lemon juice and toss until the apples are evenly coated in the sugar and spices. Set aside for 30 minutes to draw some of the juices out of the apples.

In a small bowl, stir together the cornstarch and water until smooth.

Set the pot with the apples over medium-low heat. Cook, stirring, until the apples soften slightly, about 5 minutes\*. Raise the heat to medium and pour the cornstarch mixture over the apples. Cook, stirring, until the apple juices bubble and thicken, about 30 seconds. Remove from the heat and stir in the lemon zest and vanilla.

Allow the filling to cool completely before using in a pie.

\*Notes: If you do not plan to use the apple pie filling in a pie, continue cooking until the apples reach your desired tenderness. Use as a topping for vanilla ice cream or yogurt, etc.

## → Vodka Pie Crust Ingredients

(From Cook's Illustrated magazine)

2-1/2 cups (12-1/2 oz) unbleached all-purpose flour

1 tsp table salt

2 Tbsp sugar

12 Tbsp (1-1/2 sticks) cold unsalted butter, cut into 1/4-inch slices

1/2 cup cold vegetable shortening, cut into 4 pieces

1/4 cup cold vodka

1/4 cup cold water

A decorative string of Christmas ornaments is positioned at the top left of the page. It features various ornaments including white, gold, silver, and black, some with lights, and a string of white beads.

## → Instructions

Preheat the oven to 375°F (190°C).

Process 1-1/2 cups flour, salt, and sugar in food processor until combined, about 2 one-second pulses. Add butter and shortening and process until homogeneous dough just starts to collect in uneven clumps, about 15 seconds (dough will resemble cottage cheese curds and there should be no uncoated flour). Scrape bowl with rubber spatula and redistribute dough evenly around processor blade. Add remaining cup flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.

Sprinkle vodka and water over mixture. With rubber spatula, use folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together.

Divide dough into two even balls and flatten each into 4-inch disk. Wrap each in plastic wrap and refrigerate for at least 45 minutes or up to 2 days.

When chilled, roll out two discs separately on floured surface. Place bottom crust in 9-inch pie pan. Fill with apple pie filling. Cut decorative vents in the top crust and place over pie, sealing edges.

Bake for 50-60 minutes, or until the crust is golden brown and the filling is bubbling through the vents.

Makes one 9-inch double crust pie.

### Tips:

To avoid overbrowning, cover the edges of the crust with aluminum foil or a pie shield after the first 20-30 minutes.

Place the pie on a baking sheet to catch any drips.