



Apple Pie

6 Servings

This apple pie recipe takes advantage of the Auto Steam Bake Mode's ability to make a beautiful, glossy top crust.

50 Minutes

Auto Steam Bake Mode

PREPARATION METHOD

BEFORE YOU START:

It is best to use a couple of different kinds of baking apples, as they will each lend their own flavors and nuances to the dish.

1. In a large bowl, combine all the pie crust ingredients.
2. Crumble lightly together until well combined.
3. Mix in the cold water and bring the dough together with a fork.
4. Divide the dough into two pieces and set one back in the bowl. Cover with a damp towel.
5. Roll out the first piece of dough on a generously floured surface until about 1/8 inch thick, or large enough to cover the bottom and side of a pie pan.
6. Place the rolled-out dough in a pie plate or dish.
7. In another bowl, combine apple mixture ingredients.
8. Pour the apple mixture into the prepared pie dish.
9. Place the 2 tablespoons of butter on top of the apple mixture in small pieces.
10. Roll out the remaining dough into a top crust and place on top of the pie.
11. Crimp the edges of the pie and cut off any excess dough.
12. Cut a few small vent slots in the top of the crust.
13. Place on the wire rack set on position 2.
14. Select the Auto Steam Bake Mode set to 440°F.
15. Set the timer for 30 minutes.
16. After 30 minutes, open the oven and rotate the pie.
17. Reduce the temperature to 400°F and set the timer for 20 minutes.
18. After 20 minutes, remove the pie and place on a cooling rack.
19. Allow to cool for 45 minutes before serving.

INGREDIENTS

Pie Crust:

- 350 G All-Purpose Flour
- 3 G Salt
- 215 G Shortening
- 100 ML Cold Water

Apple Mixture:

- 7 Medium Apples, Peeled, Quartered And Sliced 6 Mm Thick
- 312 G Sugar
- 32 G All-Purpose Flour
- 8 G Corn Starch
- 10 ML Lemon Juice
- 3 G Cinnamon
- .5 G Nutmeg
- 28 G Butter