



New York Classic Apple Pie

INGREDIENTS:

For the Crust:

2 C Flour
1 tsp Salt
 $\frac{3}{4}$ C Lard

For the Filling:

3 lb Granny Smith Apples, quartered,
peeled, sliced

2 Small Lemons, zested, juiced
3 Tbsp Flour
1 tsp Cinnamon
 $\frac{3}{4}$ C Sugar (plus 2 Tbsp)
2 Tbsp Maple Syrup
3 Tbsp Butter, cubed

DIRECTIONS:

Crust: Preheat oven to 375°F. In a bowl, mix the flour and salt, cut in the lard with a pastry blender until pea-size pieces are formed. Sprinkle with $\frac{1}{4}$ -cup ice water while mixing with a fork until moist. Form the dough into a ball. On a lightly floured surface, cut the dough in half and roll out into two 10" disks. Fold one disk in half and place in 9" pie pan. Unfold the pastry and line the pan, pressing the dough into the edges.

Filling: Toss apples with lemon juice, zest, and flour. In a small bowl, mix the cinnamon and sugar. Layer the apples in the pastry, sprinkling each layer with sugar and cinnamon. Drizzle top layer of apples with maple syrup, and dot with butter. Cover with remaining pastry crust, crimping the edges. Sprinkle 2 Tbsp sugar over the crust, and make four slashes. Bake on bottom rack of oven 40 - 60 min. until top is golden. Serve warm with sour cream.



Pair with a glass of
Pyramid's Audacious
Apricot Ale.

Serves 8

Recipe provided by Millennium Broadway Hotel New York

Millennium Broadway Hotel
New York

