

President Jiménez-Sandoval's Apple Pie Recipe



Ingredients

- 2 ½ cups of flour
- ½ teaspoon of sea salt
- 10 tablespoons of unsalted butter (high fat); cubed and chilled
- ¼ cup of chilled shortening
- 10 tablespoons of water (iced)
- 4 cups of honeycrisp apples - sliced
- 2 cups of opal apples - sliced
- 2 cups of envy apples - cubed
- 1 ½ tablespoons of lemon juice
- ¾ cups plus 1 tablespoon of sugar
- 2 tablespoons of flour
- 2 tablespoons of tapioca
- 1 teaspoon of cinnamon plus 1 large pinch
- ½ teaspoon of vanilla powder
- ¼ teaspoon of all spice (⅙ all spice, ⅙ nutmeg)
- ¼ cup of boiled cider
- 3 tablespoons of salted butter

Instructions

Preparing the apple cider

Apple cider is unprocessed apple juice. If you don't find it in your grocery, core about 6 (fuji or gala) apples. I leave the peel on for extra flavor. Blend them with about 1/2 cup of water. Pour contents through a sieve covered in a thin cotton kitchen towel. Pull up the edges of the towel and twist. Squeeze contents until the juice is all out.

Boil 2 1/2 cups of juice down to 1/4 cup. The syrup should have a thickish consistency; it can't be too thick because it'll cool off too fast and will become too thick to handle. If you boil it down too much, add a bit of water to dilute it.

Crust

Cube the butter in 1/2 inch squares. Freeze it. I usually use European butter because it has a higher fat content and makes for a flakier crust.

Freeze the shortening in smallish clumps.

Once the butter and shortening have frozen, combine flour and salt and mix well in a food processor.

Add frozen butter and shortening.

Pulse twice

Add water and pulse about 10 times or so.

The contents will not be fully mixed at this point and will have big chunks of visible butter and shortening.

Pour flour mixture onto a clean counter. Take a pastry scraper in each hand and use to mix in the butter and shortening. Scrape the sides and incorporate butter. Add more water as needed. The goal is to have pea size pieces of butter still visible.

Once you see that the ingredients are coming together, use pastry scrapers to divide into two unequal parts, in 40/60 proportion: a small part (bottom of the crust), and a large part (top of the crust).

Wrap in plastic wrap and pat down into two squares. Try to not handle the dough too much —you want to make sure the butter does not melt. The pieces of butter will create layers of flaky crust. Your goal is to keep these pieces of butter visible even when you roll out the crust.

Refrigerate for at least 1 hour.

Preheat oven to 425°F.

Lightly grease a 9" pie pan that's about 2 inches deep. I choose an enamel-coated cast iron pie pan —it makes for a flaky bottom crust.

Filling

Combine the apples, lemon juice, sugar, cinnamon, vanilla powder, allspice, and nutmeg.

Let sit for about 10 minutes. The apples will give off juice during this time. This is an important step because you don't want a mushy filling.

Remove the juice and combine it with your apple cider that's boiling down; stir well.

Whisk together the flour and tapioca.

Add to the apple mixture.

Add boiled down cider.

Mix well.

Assembling the pie

Take square pastry dough out of the fridge.

Flour your surface lightly and roll out the dough into a rectangular shape.

Cut in half, into two squares. Stack one on top of the other.

Roll out again into a rectangle shape.

Cut in half again, into two squares. Stack one on top of the other.

The stacking of the dough will give you a multilayered flaky crust.

Shape into a circle with your fingers.

Roll out to about 13 inches.

Transfer dough to a prepared pan.

Refrigerate for about 10 minutes to solidify the butter.

Take out second pastry dough and repeat the same process:

Roll out into a rectangle, cut in half, and stack the two squares.

Repeat: Roll out into a rectangle, cut in half, and stack the two squares.

Shape into a circle. Roll out to about 11 inches.

In the next stage, you have to work fast!

Take out the pie pan and spread a tablespoon of cubed butter on the pastry evenly.

Spoon half of the apple filling into the pan. Spread a tablespoon of cubed butter on filling evenly. Spoon remaining apple filling into pan. Spread the third and final tablespoon of cubed butter.

Drizzle about 2 tablespoons of heavy whipping cream onto the apples.

Brush top pastry dough circle with heavy whipping cream. You need to do this in order to "seal" the pie when you place the pastry over the apple filling.

Carefully place the top pastry over the apple filling.

Cut any excess pastry with a knife. Make a decorative crimp to seal the pie all around.

Cut decorative vent holes. Decorate pie with impression cutter figures by brushing underside of figures with heavy whipping cream and gently pressing them on.

Refrigerate pie for about 5 minutes.

Place the pie pan on a parchment or aluminum foil-lined baking sheet.

Bake for 20 minutes at 425°F.

Take pie out.

Brush with an egg beaten with 1 tablespoon of water.

Bake for 40 minutes at 375°F.



How do I know the pie is done?

You must see the filling bubbling vigorously, either through the edges or the decorative vents.

Remove pie from the oven and let rest for at least an hour. It must rest, or the filling will not set and will ooze out.

Serve with Fresno State ice cream for a perfect pie à la mode!