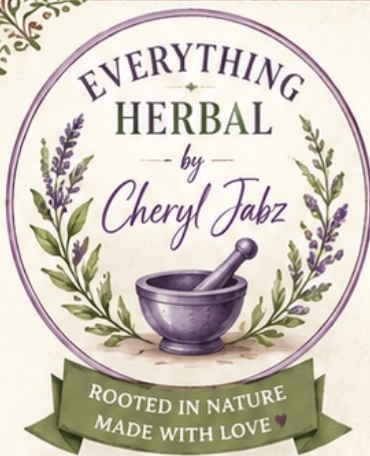




By Cheryl Jabz ♥

Bubbie's PIE CRUST

HOMEMADE & HEARTFELT

The perfect flaky, buttery crust
for a memorable apple pie.

MAKES:
1 DOUBLE-CRUST
9-INCH PIE

INGREDIENTS

- ♥ 2½ cups all-purpose flour
- ♥ 1 teaspoon salt
- ♥ 1 tablespoon granulated sugar
- ♥ 1 cup (2 sticks) cold unsalted butter, cut into small cubes
- ♥ 6–8 tablespoons ice-cold water
- ♥ 1 tablespoon apple cider vinegar, optional
- ♥ 1 tablespoon milk or cream, for brushing the top
- ♥ Cinnamon sugar, for sprinkling, optional



DIRECTIONS

- 1 In a large bowl, whisk together the flour, salt, and sugar.
- 2 Add the cold cubed butter. Using a pastry cutter or your fingertips, work the butter into the flour until the mixture resembles coarse crumbs with some pea-sized pieces of butter remaining.
- 3 Add the apple cider vinegar, if using. Add the ice water 1 tablespoon at a time, gently mixing just until the dough begins to hold together. Do not overwork it.
- 4 Divide the dough into two portions and shape each into a disk. Wrap and refrigerate for at least 1 hour.
- 5 On a lightly floured surface, roll one disk into a circle about 12 inches across. Gently transfer it to a 9-inch pie plate.
- 6 Add your prepared apple filling.
- 7 Roll out the second disk and place it over the apples, or cut it into strips to make a lattice top.
- 8 Trim the excess dough, leaving about a ½-inch overhang. Fold the edges under and crimp to seal.
- 9 If using a solid top crust, cut several small slits to allow steam to escape.
- 10 Brush the top lightly with milk or cream and sprinkle with cinnamon sugar, if desired.
- 11 Bake according to your apple pie recipe—typically **375°F** for about **50–60 minutes**, until the crust is beautifully golden and the filling is bubbling.

BUBBIE'S TIP

The secret to a wonderfully flaky pie crust is keeping everything COLD. If the dough becomes soft while you're working with it, refrigerate it for 10–15 minutes before continuing.

HERBAL TOUCH



Add ¼ teaspoon ground cinnamon to the flour for a subtle warm flavor that pairs beautifully with Honeycrisp apples. ♥



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