

# MICHIGAN 50-MILE APPLE PIE

From the Kitchen of: Janice Leach, Owner, Why Not Pie



**Preparation Time:** 1 hour | **Cook Time:** 40-50 minutes | **Yield:** 8 slices

**Common Allergens:** Wheat, Milk

"As written, this classic pie recipe makes the most of wonderful local ingredients, decreasing transportation costs and waste. The recipe is flexible in that ingredients on hand may be substituted and modified, according to preferences and dietary needs and sensitivities," according to Janice.

Janice shares, "Pies were important in my family's holiday celebrations when I was a child. My Grandma Minnie was a gifted baker, and her pies always held a central place in Thanksgiving and Christmas menus. I've been a serious baker for 40 years, and I love making family favorite recipes like Apple Pie, as well as exploring new pie recipes from around the world."

## INGREDIENTS:

### FOR THE PASTRY:

- 2 cups Westwind Milling Company pastry flour, plus more for rolling
- 1 teaspoon salt
- 3/4 cup butter from Calder Dairy, cold, cut into 1/2 inch pieces
- 6 Tablespoons water

### FOR THE FILLING:

- 4 apples from Kapnick Orchards, peeled, cored, and sliced
- 1/4 cup honey from Bobilin Honey
- 3 Tablespoons Westwind Milling Company pastry flour
- 1 teaspoon homemade vanilla extract (or good quality store-bought vanilla extract)
- 1 Tablespoon butter from Calder Dairy, softened

"I buy apple seconds from Kapnick Orchards at the Ann Arbor Farmers Market!"

## INSTRUCTIONS:

- Preheat oven to 400° F.
- In a large bowl, mix the flour and salt.
- Cut in butter pieces with a pastry cutter, and work until the dough resembles pea-sized crumbles.
- Add the water one tablespoon at a time, stirring the mixture with a fork after each addition.
- When the dough comes together, gather it with your hand, then knead it 4 or 5 times and divide the dough into 2 balls.
- Generously sprinkle a surface with flour and roll out 1 ball of the pastry. Use enough flour to keep your pastry from sticking.
- Line the bottom of a 9 or 10-inch pie pan with the dough and cut excess. Now is also a good time to roll out the second ball for your top crust and leave it while you work on the filling. If you need countertop space to work, you can carefully fold your crust in half and set it to one side.
- Peel, core and slice the apples, and place them in a large bowl.
- Add the honey, flour, and vanilla, and mix well until all apple slices are coated. Turn the apple mixture into the pastry and arrange so they are evenly distributed. Dot the top with 1 tablespoon of butter.
- Use small cookie cutters carefully to make a design on the top pastry which also allows the cooking fruit to vent. If you prefer simplicity, cut 3 or 4 slashes instead.

- Gently roll your top crust onto the rolling pin and transfer it to the top of your pie, centering the dough. Trim the top edges as needed to have a 1 inch excess all the way around the pie.
- Then turn the top edge under the bottom to create a seal. Now, pinch the dough all the way around the edge to create a design and seal the dough fully.
- Bake your pie in your preheated oven for 40-50 minutes. Ovens vary greatly, so check your pie after 20 minutes and peek every 10 minutes after, rotating the pie 90 degrees each time. If you notice the edges browning too quickly, you can use a metal or silicone protector or pieces of foil crimped around to protect them. Your pie is done when the crust is nicely browned and the filling can be seen bubbling thickly through the vented openings.
- Enjoy your pie warm or cool. Pies can be refrigerated or frozen to extend serving time.



Michigan Peach Pie (Left) and Michigan Blueberry Pie (Right) from Why Not Pie, a virtual home bakery in Ann Arbor.