

# Copilot's Classic Apple Pie Recipe

## Classic Apple Pie



### For the crust

- 2 1/2 cups all-purpose flour
- 1 tsp salt
- 1 tbsp granulated sugar
- 1 cup (2 sticks) cold unsalted butter, cubed
- 6-8 tbsp ice water

### For the filling

- 6-7 medium apples (Granny Smith + Honeycrisp mix), peeled, cored, and sliced
- 3/4 cup granulated sugar
- 1/4 cup brown sugar, packed
- 2 tbsp all-purpose flour
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg

- 1/4 tsp salt
- 1 tbsp lemon juice
- 2 tbsp unsalted butter, cut into small pieces

## For the egg wash

- 1 egg
- 1 tbsp milk or cream
- 1-2 tsp coarse sugar (optional, for sprinkling)

# Instructions

## Make the crust

1. In a large bowl, whisk together the flour, salt, and sugar.
2. Add the cold butter cubes and cut them into the flour with a pastry cutter or your fingers until the mixture resembles coarse crumbs with pea-sized bits of butter.
3. Sprinkle in the ice water, 1-2 tablespoons at a time, tossing gently until the dough just comes together when pressed.
4. Divide the dough into two discs, wrap each in plastic wrap, and chill for at least 1 hour.

## Prepare the filling

1. In a large bowl, combine the sliced apples, granulated sugar, brown sugar, flour, cinnamon, nutmeg, salt, and lemon juice.
2. Toss until the apples are evenly coated. Let sit for 10-15 minutes while you roll out the dough.

## Assemble the pie

1. Preheat the oven to 425°F (220°C). Place a rack in the lower third of the oven.
2. On a lightly floured surface, roll out one disc of dough into a circle about 12 inches in diameter.
3. Fit the dough into a 9-inch pie dish, letting the excess hang over the edges.
4. Fill the crust with the apple mixture, mounding slightly in the center. Dot the top with the 2 tablespoons of butter.
5. Roll out the second disc of dough into another 12-inch circle. Place it over the apples.
6. Trim excess dough, leaving about 1/2 inch overhang. Fold the top and bottom crusts together and crimp the edges.

7. Cut a few slits in the top crust (or create a lattice) to allow steam to escape.

## Bake

1. In a small bowl, whisk together the egg and milk. Brush the top crust with the egg wash and sprinkle with coarse sugar if using.
2. Bake at 425°F (220°C) for 20 minutes.
3. Reduce the oven temperature to 375°F (190°C), cover the edges with foil if browning too quickly, and bake for another 30–35 minutes, or until the crust is golden and the filling is bubbling.
4. Let the pie cool on a wire rack for at least 2 hours before slicing to allow the filling to set.

## Serving suggestion

Serve warm or at room temperature with vanilla ice cream or whipped cream.

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