



Hay Day Kitchen Special

# Apple Pie

*with Rosanna Pansino*

We have a guest!

YouTube star, [Rosanna Pansino](https://www.youtube.com/channel/UCR0D81111111111111111111), is joining us on Hay Day Kitchen to share how she makes Apple Pies.

AND, it's just in time for Thanksgiving!

Making this the perfect dessert to share with family and friends!



**YouTube**

<https://youtu.be/b-c8wOelulM>



## Ingredients:

### Pie Crust

**2 ½ Cup** All-purpose flour

**2 Tbsp** Sugar

**½ Tsp** Salt

**1 Cup** Unsalted butter (chilled & cubed)

**7 Tbsp** Water

**1** Egg

**1 Tsp** Water

### Apple Filling

**6** Granny Smith apples (peeled & cored)

**3 Tbsp** Maple Syrup

**2 Tbsp** Brown sugar

**¼ Tsp** Nutmeg

**1 Tsp** Cinnamon

**¼ Tsp** Salt

**2 Tbsp** Flour



**Prep time:** 45mins (+ 45-55mins baking time)

**Servings:** 1 pie (8-10 pieces)

**Equipment:** Measuring spoons, 2 large bowls, 1 small bowl, mixer, rolling pin, kitchen knife, chopping board, plastic wrap, pie dish, baking brush, oven

## ***Method:***

### **Crust:**

- Add your flour, sugar and salt in a bowl, and with a mixer, on low speed, mix together.
- Slowly add the butter and increase the speed to medium until it resembles coarse sand.
- Add the water one tablespoon at a time, as you keep mixing, until a dough forms.
- On a floured surface, knead the dough until well combined.
- Divide into two equal halves and cover each with plastic wrap.
- Place in the fridge to chill for 2 hours or more.

### **Filling:**

- Take your peeled apples and cut into ¼ inch slices.
- Place sliced apples in a large bowl, and mix in the maple syrup, brown sugar, nutmeg, cinnamon and salt until well combined.
- Sprinkle the flour and mix again until there is no visible trace of flour.

### **Assembling the pie:**

- Preheat the oven to 190°C (375°F). Lightly spray or coat the pie dish with butter or oil.
- On a floured surface, roll out the half of dough to 1/8-inch-thick or until it is big enough to fit the bottom and sides of your pie dish.
- Carefully place the dough on top of the pie dish and gently press onto the bottom and sides of the dish.
- Use a fork to poke holes on the bottom.
- Pour in the apple filling mix and mound it in the center.
- On the floured surface, roll out the other half of the dough to 1/8" thick and place it on top of the pie.



- Leave an overhang about 1 inch and trim away the excess dough.
- Tuck the overhang underneath and pie and press the edges to seal (see video)
- Use a knife to cut 8 slits around top of the pie.
- In a small bowl, mix together 1 egg and 1 teaspoon of water and brush on to the top of the dough.
- Bake in the oven at 190°C (375°F) for 15 minutes. Reduce the heat to 175°C (350°F) and bake until the crust is golden brown, about 35-40 minutes.
- Let the pie cool for 20 minutes.
- Cut a nice warm piece, and enjoy with a cup of tea or a scoop of ice cream.



*We'd love to see your Apple Pies!  
Submit a photo to our Fan Art Uploader!  
Or post it on Instagram, using the hashtag #haydaykitchen*