smitten kitchen I did not intend to go on an apple pie making bender. I merely did what we always do in October: go apple picking, balk at the price of a bag, insist upon filling it way past the brim (because: economics) and then we ate some apples on the way home home and the bag was still overflowing. So I made an apple pie with 4.25 pounds of apples in it and the bag looked exactly as full as it had been at the orchard. Might they still be growing in there? It’s the only explanation. NEW: Watch me make this on YouTube! I started with the apple pie recipe that’s been on this site for 12 years, but over the years I’ve tweaked it a little at home in small ways (different spice levels, some brown sugar worked in, thinner slices). This time, with some help from the genius Bravetart book, I tweaked it a lot, and it was the best apple pie I’ve ever made. So I did the only rational thing and brought slices of my pie-brag to everyone I saw for a couple days and then I ran out of pie and made another one using the same tweaks and it, too, was the best apple pie I’d ever made, so I did the only rational thing and made a third one and now I think it’s time for us to talk about what I think has made it so much better. Out of loyalty to the old pie recipe, I wanted to do talk about in a new post because I know there are people who make it yearly and I don’t want to change the way it’s written. But that pie is 12 years old — that pie recipe would be IN MIDDLE SCHOOL right now — it’s okay if it’s not the same person it was in its toddler years and no I’m not projecting, you’re projecting, this is about pie, okay? [WAAAH.] Here’s what I do a little differently these days (and do skip right to the recipe if you’re not into the Inside Baseball of all it):