

# Papa Ben's Apple Pie

## Ingredients

2 ½ cups + 3 tbsp	Flour
4 sticks	Butter
½ tsp	Salt
⅛ cup	Ice water
¼ cup	Warm water
8	Large granny smith apples
1 ½ cups	Sugar
1 tbsp	Cinnamon

## Preparation

1. Put 2 1/2 cups of flour and salt into food processor. Pulse slowly to mix.
2. Add in 2 sticks of cold butter cut into tbsp-sized pieces. Pulse until combined.
3. Slowly add ice water while pulsing until dough forms.
4. Divide dough into two balls and make each a 6 inch disk. Wrap both in wax paper and set in fridge for 30 minutes.
5. While dough is resting in fridge, peel and hollow granny smith apples. Place in a large pot.
6. Add 1 cup of the sugar, cinnamon and the remaining 3 tbsp of flour. Stir up the mixture.
7. Add 1 stick of melted butter and the warm water.
8. Quickly boil the contents in the pot, careful to not let burn, until apples are soft (about 5 minutes).
9. Place wax paper down and sprinkle with flour. Get out pie pan.
10. Roll out one dough disk until it is slightly bigger than pie pan (1 inch on all sides).
11. Carefully place dough on pie pan and fit to mold. Trim off extra.
12. Scoop in apple mixture, trying not to add too much liquid.
13. Cut 3/4 a stick of butter into 1/8 inch pieces and add to top (spread out evenly).
14. Sprinkle a little less than 1/2 cup of sugar on top. Sprinkle a little cinnamon.
15. Roll out second disk and carefully place on top. Roll and pinch sides to seal.
16. Make a few cuts in the top for steam to escape. Brush last 1/4 stick of melted butter on top.
17. Sprinkle with cinnamon and sugar as desired.
18. Cook at 375°F for 40-45 minutes. (May require up to 55 minutes)

