

Skillet Apple Pie

Ingredients

2 *Buttery, Flaky, All-Purpose Pie Crust recipes (Pâte Brisée)*
1.3 kg *Apples, (about 8)*
300 g *Light brown sugar*
60 g *Cornstarch* 🛒
15 g *Kosher salt* 🛒
5 g *Ground cinnamon*
1 g *Ground allspice*
10 g *Malic acid* 🛒
100 g *Maple syrup* 🛒
110 g *Bourbon whiskey*
20 g *Vanilla extract* 🛒
Lemon zest, (from 1 lemon)
1 *Egg*
50 g *Water or milk*
30 g *Turbinado sugar*

Equipment

Rolling pin
10" cast-iron skillet

Timing

2 hr, plus time to make crust and time to rest the pie

Yield

One 10" pie

Before We Begin

There are enough varieties of apple out there to make my head spin. What kind should I use for this pie?

We like good old Granny Smith apples—they're nice and durable during long, hot bakes, and their tartness holds its own against all the sweetness from the rest of the pie ingredients.

What if I don't have malic acid on hand?

You can substitute with an equal amount of citric acid, which is a bit easier to find in most grocery stores, or you can use 150 g of lemon juice (from about two to three lemons).

Tell me more about this perfect crust business.

Golden lid to crispy bottom, we've got your go-to method for perfectly cooked pie crust. Watch our video for all our best tips and tricks.

I know the recipe says to let the pie cool at room temp before eating, but I want it now!

Apples contain a lot of pectin, which gels as it cools and gives the pie its ooey-gooey caramel texture. Cooling in the fridge won't really help you here—the moisture will just rehydrate that crust you worked so hard to keep crispy. So if you're really desperate, you can crack into it a bit early, but patience will yield the best results.

I quadrupled the crust recipe. Can I make some other stuff with it?

Sure can! We've got a rather spectacular pecan pie recipe or, if you're feeling savory, try our turkey potpie.

Should I put cheddar cheese on it?

We like our pie with a little vanilla ice cream or whipped cream on the side, or keep it pure and serve it all on its own. But, hey, do your thing, 'Murica.

2 *Buttery, Flaky, All-Purpose Pie recipes*
Crust (Pâte Brisée)

1.3 kg *Apples, (about 8)*
300 g *Light brown sugar*
60 g *Cornstarch* 🛒
15 g *Kosher salt* 🛒
5 g *Ground cinnamon*
1 g *Ground allspice*
10 g *Malic acid* 🛒
100 g *Maple syrup* 🛒
110 g *Bourbon whiskey*
20 g *Vanilla extract* 🛒
Lemon zest, (from 1 lemon)

1 Make the crust and chill

Make a double batch of Buttery, Flaky, All-Purpose Pie Crust. Follow the recipe through Step 4, and then separate the dough into a 600 g ball and a 400 g ball for rolling. The larger will be your bottom crust and the smaller will be your top crust. Cover in plastic wrap and refrigerate for at least an hour.

2 Make the filling and chill

Peel and core the apples, and slice into wedges about half an inch thick.

In a small bowl, combine the brown sugar, cornstarch, salt, cinnamon, allspice, and malic acid.

In a medium saucepan, layer the maple syrup, bourbon, vanilla extract, dry ingredient mixture, and apples. Adding in this order will allow the liquid at the bottom to thin out and help the flavors incorporate. Bring the mixture to a boil over medium heat and cook until almost all the moisture is gone, stirring frequently, especially toward the end of cooking when the filling is really reduced, about 5–10 minutes. Add the lemon zest and stir.

Chill in refrigerator until thick and very cold. Making pie with cold filling is one of the keys to a crispy crust.

3 Roll out the bottom crust

Flour your cast-iron skillet. On a large, lightly floured cutting board, roll the larger dough ball into a large circle, about a quarter-inch thick.

Tip: To make sure your bottom crust is the right size, find a bowl 6–8 inches larger in diameter than the bottom of your pan, and trace around it with a paring knife. You can also use a pencil to trace the bottom of your pan onto a piece of parchment, add 3–4 inches all the way around, and use that as a size reference.

Reserve the extra dough for decoration. For this design, we used a circle cutter to punch out small rounds.

4 Place bottom crust in the pan, and fill

Use the rolling pin to gently lift the bottom crust into the pan—you should have a little extra hanging over the edges.

Add the chilled filling to the pan and level with a spatula. Pop the pie back in the fridge while you roll out the top crust.

5 Roll out the top crust

Use the smaller dough ball to form the top crust. This time, you can use a bowl the same size as the top of your pan (not adding additional width) or a parchment trace as a size reference.

Punch a hole or other decorative shape in the top crust to allow venting. The extra dough here can also be saved for decoration.

6 Assemble the pie and chill

In a small bowl, whisk together the egg and water or milk.

Take the pie out of the fridge and brush the overhanging edges of the pie with egg wash. Place the top crust in the middle of the pie. Fold over the excess and crimp the edges. Brush the top of the pie with egg wash.

Add your decorative dough pieces, brushing each one as you go to ensure they stick to the pie. Reserve the extra egg wash for later.

Chill the entire assembled pie in the freezer for 20 minutes. This will help the crust set firmly and avoid shrinkage in the oven.

7 Preheat oven to 450 °F / 232 °C

Preheat your oven to 450 °F / 232 °C to start—we're going to bake this baby in three stages.

8 Get ready to bake

Place your pie on a baking sheet to catch any filling that boils over. Brush the crust again with the remaining egg wash and sprinkle with sugar.

1 Egg
50 g Water or milk

30 g Turbinado sugar

9 Bake three times

Bake your pie at 450 °F / 232 °C for 20 minutes, or until crust gets dark.

Next, turn the oven down to 350 °F / 177 °C and bake the pie for another 30 minutes, or until the filling is set. (Since we already cooked the filling, you don't want it to boil in the oven—just cook that thing nice and gently.)

Last, crank the oven back up to 450 °F / 232 °C and bake for another 10 minutes, or until you see the butter in the crust sizzling.

Why should you bake your pie three times? Watch this quick Tip & Trick to find out!

NOTE: Ovens are uneven, so it's a good idea to occasionally rotate your pie during baking. If any spots are browning too quickly, cover them with tinfoil to prevent scorching.

10 Chill at room temperature overnight

Cooling at room temperature will allow the filling to set, while keeping that perfectly crispy crust. Allow to rest for at least 8 hours for best results.

11 Eat it

Serve it up as is, or with some vanilla ice cream or whipped cream on the side. Get your forks and some friends and go to town!