

# Apple Pie with Cheddar Cheese Crust

(adapted from a recipe by Martha Stewart)

## Cheddar Cheese Crust

- \* 2 1/2 cups all-purpose flour, plus more for dusting
- \* 1 teaspoon sugar
- \* 1/2 teaspoon salt
- \* 14 tablespoons (1 3/4 sticks) cold unsalted butter, cut into small pieces
- \* 4 ounces white cheddar cheese, coarsely grated (about 1 1/2 cups)
- \* 1/2 cup ice water

Process flour, sugar, and salt in a food processor. Add butter; pulse until pea-size lumps appear. Pulse in cheese. With processor running, add ice water; process just until dough comes together.

Turn dough out; gather into a block. Wrap in plastic wrap. Refrigerate until cold, at least 30 minutes or up to 2 days.

## Filling

- 1 1/2 pounds (about 3) Granny Smith apples, peeled, cored, and cut into 1/4-inch-thick wedges
- \* 2 pounds (about 5) Cortland apples, peeled, cored, and cut into 1/4-inch thick wedges
- \* 1 cup sugar
- \* 1/2 cup all-purpose flour
- \* 2 teaspoons fresh lemon juice
- \* 3/4 teaspoon ground cinnamon
- \* 1/4 teaspoon freshly grated nutmeg
- \* 1/4 teaspoon salt
- \* 1/8 teaspoon ground cloves
- \* 2 tablespoons unsalted butter, cut into small pieces
- \* 1 large egg, beaten

## Directions

Preheat oven to 450 degrees. Divide dough into two pieces. On a lightly floured work surface, roll out each to a 13-inch circle.

Fit one circle into a 10-inch pie plate; transfer plate to a baking sheet. Put other circle on another baking sheet. Refrigerate dough until cold, at least 30 minutes.

Stir together apples, sugar, flour, lemon juice, cinnamon, nutmeg, salt, and cloves. Spoon into bottom pie crust. Dot filling with butter. Cover with top crust. Fold edges

over; crimp decoratively to seal. Cut a steam vent. Chill in freezer until firm, about 30 minutes.

Brush with egg. Bake pie 10 minutes. Reduce oven temperature to 350 degrees. bake until golden brown, about 45 minutes. Tent with foil; bake until juices are bubbling, about 45 minutes more. Let cool at least 1 1/2 hours before serving.