

Brandied Apple Pie with Cinnamon Sugar Topping

Makes one nine inch pie



The cinnamon sugar topping for this pie was adapted from a pie recipe in Ruth Reichl's [Comfort Me With Apples](#). It develops a lovely, crunchy texture as the pie cools after baking.

To save time, I usually mix my pie crust in my food processor. This recipe can be made in a bowl using a dough blender or a large fork. Either way, the result will be a flaky, buttery crust that pairs deliciously with the apple filling.

1 ½ cups all-purpose flour
¼ teaspoon salt
4 ounces butter, cubed
4-6 Tablespoons ice water

1 pound apples, peeled, cored, and cut into thick slices
1 cup (192 grams) granulated sugar
2 Tablespoons tapioca
½ teaspoon ground cinnamon
1 teaspoon lemon juice
1 Tablespoon brandy

4 Tablespoons butter
6 Tablespoons granulated sugar
6 Tablespoons all-purpose flour
½ teaspoon ground cinnamon

To make the crust, place flour and salt in the bowl of a food processor. Pulse the dry ingredients to combine. Add the cubed butter and pulse until the butter has begun to incorporate into the flour and resembles small grains of rice.

With the motor running, add ice water one Tablespoon at a time until the dough forms a ball. Take care not to over process the dough. Over processing will help to develop the gluten in the flour and lead to a crust that is less flaky. Remove the crust from the processor, shape into a flat disk, and place on a sheet of waxed paper or plastic wrap. Refrigerate while the filling is prepared.

To prepare the apple filling, combine the apple slices, sugar, tapioca, cinnamon, lemon juice and brandy in a large bowl. Mix gently to combine. Set aside.

Preheat the oven to 400 degrees Fahrenheit. Line a baking sheet with aluminum foil to catch any pie filling that may bubble over during baking. Set aside.

Brandied Apple Pie with Cinnamon Sugar Topping

Makes one nine inch pie



To make the topping, melt the butter over low heat in a small saucepan. Add the sugar, flour, and cinnamon and stir until fully incorporated. Remove from the heat and continue to stir until the mixture is completely smooth. Set aside to cool.

Remove the chilled pie dough from the refrigerator. Roll the crust into a smooth disk large enough to line the pie plate. Rolling will be much easier if done on a well-floured surface or between two sheets of freezer paper or waxed paper.

Place the bottom crust in the pie plate, taking care not to stretch the dough. By gently lifting the edges of the crust, the dough will naturally come to rest on the bottom of the pie plate without stretching. Continue this technique around the perimeter of the pie plate.

Stir the prepared filling before gently placing it on top of the crust in the pie plate. Evenly distribute the topping mixture over the apple filling using a spatula. Alternately, the topping can be crumbled evenly over the surface of the pie using your fingers.

Place the pie on top of the prepared baking sheet and transfer to the preheated oven. Bake for 10 minutes before reducing the temperature to 350 degrees Fahrenheit. Continue to bake for 45 minutes or until the top crust is a beautiful, light golden brown. Rotating the pie midway through the baking time will help to ensure that your pie is evenly browned.

Remove the pie from the oven and place on a wire rack to cool. Serve warm or at room temperature. Top with vanilla ice cream if desired.