



Deep Dish Apple Pie



the Smart Oven® Air Fryer Pro

Breville®

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Prep 1 hour + 30 minutes resting / Cook 1 hour 15 minutes + 2 hours cooling



Serves 8



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Dough

2¾ cups (360g) all-purpose flour
1 tablespoon sugar
1 teaspoon kosher salt
1 cup (225g) cold unsalted butter, cut into ½-inch (1cm) cubes
½ cup (120ml) ice water

Filling

5 pounds (2,3kg) apples, peeled, cored and sliced ¼-inch (5mm) thick (can use one or more firm tart varieties such as Granny Smith, Pink Lady or Honeycrisp)
1 cup (200g) sugar, divided

½ cup (100g) dark brown sugar
1½ teaspoons ground cinnamon
½ teaspoon ground nutmeg
½ teaspoon ground allspice
½ teaspoon ground ginger
½ teaspoon kosher salt
3 tablespoons (45g) butter, divided
2 tablespoons cornstarch

Special Equipment

9½-inch (24cm) glass pie dish
(2 inches/4cm deep)

For the dough

1. In a medium bowl, combine flour, sugar and salt. Whisk to mix thoroughly. Add butter and use your fingers to rub the butter into the dry ingredients until the butter resembles cornflakes. (If using a Breville food processor, pulse dry ingredients to combine, add butter and then pulse a few times until mixture resembles coarse bread crumbs.)
2. Add the ice water and use your hands to gently work the dough until it just comes together. Be careful not to overwork the dough. (If using a Breville food processor, add ice water and pulse a few times until the dough just starts to come together. It should not completely form into a ball.)
3. Turn dough out onto a lightly floured surface and form a ball. Divide the dough in half and form each portion into a disk. Wrap each disk in plastic wrap and refrigerate for at least 30 minutes.
4. Prepare the filling. While the filling is cooling, roll out the bottom crust to about 14 inches (35cm) in diameter and about ⅛-inch thick (3 mm). Gently fold it in half and drape it in the bottom of the pie dish. Carefully unfold the crust. Refrigerate for at least 10 minutes before adding the filling.
5. While the bottom crust chills, roll out the top crust. Place it in the center of a sheet of parchment paper. Gently fold the crust into quarters. Use the parchment paper to enclose the folded crust. Refrigerate for at least 10 minutes.

For the filling

1. In a small bowl, stir together $\frac{1}{2}$ cup (100g) sugar, brown sugar, spices, salt and cornstarch. Set aside.
2. Heat a Dutch oven over medium heat. Add half of the butter and heat until melted. Add the apple slices and remaining $\frac{1}{2}$ cup (100g) sugar, toss to coat evenly. Cook apples over medium heat for 10 to 20 minutes to slightly soften, gently stirring frequently to ensure even cooking. (Parcooking the apples with sugar will preshrink them and help prevent the large empty space that often forms beneath the baked crust.)
3. When the apples are softened, using the lid, drain off the liquid from the pan and discard. Add remaining butter and stir to evenly coat the apples. Spread the apples onto a rimmed baking sheet in a shallow layer and cool to room temperature. Set aside the Dutch oven, but don't wash it.
4. After the apples have cooled, scrape them back into the Dutch oven and sprinkle with sugar, spice and cornstarch mixture. Stir to coat apples evenly.

To assemble:

1. Remove the crust-lined pie dish and top crust from the refrigerator. Set the top crust aside. Evenly fill the pie dish with the prepared apples.

2. Remove the quartered top crust from the parchment paper and center the point on top of the pie. Carefully unfold the crust, making sure it is pliable and does not crack. (If crust is too cold to unfold without cracking, wait another 2 or 3 minutes to unfold it.)
3. Use kitchen shears or a sharp knife to evenly trim both crusts so that $\frac{1}{2}$ inch (1cm) extends beyond the rim. Crimp together the edges. Refrigerate the pie for 15 minutes or place in freezer for 10 minutes to firm up the crust. Before baking, use a sharp knife to cut 4 or 5 2-inch (5cm) long slits in the top crust to vent the steam.

To bake:

1. Insert wire rack into rack position 8. Select BAKE/350°F (175°C)/CONVECTION/1 hour 15 minutes and enable Rotate Remind.
2. Place pie on the included pizza pan or other baking pan and bake for 1 hour and 15 minutes until crust is crisp and golden brown and juices are bubbling. Carefully rotate pie when Rotate Remind signals.
3. Remove pie from oven and allow it to cool on a wire rack for at least 2 hours before serving.

Tip

Line the pizza pan with foil in case juices leak out during baking.