

Warm Spiced Apple Pie

Ingredients

For the crust

- All-purpose flour — 315 g | 2 ½ cups
- Salt — 1 tsp | 1 tsp
- Sugar — 15 g | 1 tbsp
- Cold unsalted butter, cubed — 225 g | 1 cup (2 sticks)
- Ice water — 90–120 ml | 6–8 tbsp
- Store-bought pie crust (shortcut) — 1 package

For the filling

- Apples (Granny Smith, Honeycrisp, or mix), peeled, cored, sliced — 1.2 kg | 6–7 medium
- Sugar — 150 g | ¾ cup
- All-purpose flour — 15 g | 2 tbsp
- Ground cinnamon — 1 tsp | 1 tsp
- Ground nutmeg — ¼ tsp | ¼ tsp
- Salt — ¼ tsp | ¼ tsp
- Lemon juice — 15 ml | 1 tbsp
- Lemon zest (optional) — 1 tsp | 1 tsp
- Unsalted butter, cubed — 30 g | 2 tbsp

For the finish (lattice pie)

- Egg, beaten with water — 1 egg + 15 ml water | 1 egg + 1 tbsp water
- Coarse sugar (optional) — 12 g | 1 tbsp

Optional crumb topping (for crumb-topped version instead of lattice)

- All-purpose flour — 125 g | 1 cup
- Light brown sugar — 100 g | ½ cup packed
- Cinnamon — 1 tsp | 1 tsp
- Cold unsalted butter, cubed — 115 g | ½ cup (1 stick)

Instructions

1. Mix the flour, salt, and sugar, cut in the cold butter until coarse crumbs form, then add ice water just until the dough comes together and chill for 1 hour
2. Peel, core, and slice the apples, then toss them with sugar, flour, cinnamon, nutmeg, salt, lemon juice, and zest, and let rest for 10 minutes
3. Preheat the oven to 200°C (400°F), roll one disc of dough into a 30 cm (12-inch) circle, and fit it into a 23 cm (9-inch) pie dish with an overhang
4. Spoon the apple mixture into the crust, mound it slightly higher in the center, and dot the filling with small cubes of butter
5. **For a lattice pie:** Roll out the second disc and cut strips or cover whole, trim and crimp edges, brush with egg wash, sprinkle sugar, and cut vents if whole
6. **For a crumb-topped pie:** Rub together flour, brown sugar, cinnamon, and cold butter until clumpy crumbs form, then scatter evenly over the apples
7. Place the pie on a baking sheet, bake at 200°C (400°F) for 20 minutes, then reduce heat to 190°C (375°F) and bake 35–45 minutes more until golden and bubbling
8. Cool the pie for at least 2 hours before slicing so the filling thickens and sets

Note & Storage

- Use a mix of tart and sweet apples for the best flavor
- Cover lattice edges with foil if browning too quickly
- For crumb-topped pies, bake until the topping is evenly golden and crisp
- Let the pie cool at least 2 hours so the filling sets
- Store covered at room temperature for 2 days or refrigerated for up to 4 days