



Apple Pie

Ingredients

- 2 cups flour
- Pinch kosher salt
- 2 sticks butter
- 1 tablespoon Fustini's [Meyer Lemon Olive Oil](#)
- 1 teaspoon Fustini's [Michigan Apple Balsamic Vinegar](#)
- Up to 1/4 cup apple liquor or apple cider

Pie

- 3 Golden Delicious apples, peeled, cored and sliced
- 3 McIntosh apples, peeled, cored and sliced
- 2 teaspoons [Fustini's Michigan Apple Balsamic Vinegar](#)
- Juice from 1/2 lemon
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground nutmeg
- 2 tablespoons butter

Directions

Step 1.

Place flour and salt into the bowl of a food processor and pulse to combine. Add butter and Fustini's **Meyer Lemon Olive Oil** and pulse 12 to 14 times to create pea size pieces. With the processor pulsing, slowly add Fustini's **Michigan Apple Balsamic Vinegar** and apple liquor until dough just comes together.

Divide dough in two and wrap each half in plastic wrap flattening by pressing with your hand.; Refrigerate overnight. Roll out one half to fit a pie tin and refrigerate.

Step 2.

Preheat oven to 375 degrees. Remove bottom crust from refrigerator. Toss sliced apples in large bowl with Fustini's **Crisp Apple Tart Balsamic Vinegar** and lemon juice. Combine the sugar and spices in a separate bowl and then pour over the apples and mix well. Pour this mixture into the prepared pie tin and dot with the butter.

Step 3.

Roll out the other half of crust and place over the top, trimming and cutting and folding to fit and crimp. Refrigerate pie for 30 minutes. Place pie into oven and bake for 60 to 90 minutes or until the crust is fully browned and filling is bubbly and soft.;Let cool to room temperature before cutting and serving.

Makes one pie or one small tart.