



Spiced Apple Pie

Ingredients

- 4 cups all-purpose flour
- 1 1/2 cups very cold butter, cut into 1" cubes
- 1 teaspoon salt
- 3/4 cup liquid (water, Brandy, Apple Jack etc)
- vanilla ice cream for garnish
- 1/2 cup [Fustini's Red Apple balsamic](#), reduced by half, for garnish

Pie Filling

- 8-10 assorted tart apples
- 2 tablespoons [Fustini's Cinnamon Pear balsamic](#)
- 3/4 cup sugar
- 1/3 cup flour
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt

Directions

Step 1.

Combine flour, butter and salt in a medium bowl and work together with a pastry cutter until they form a coarse, crumbly mixture. Add liquid all at once in the center of the mixture and move through the mixture with a pastry cutter until dough is no longer crumbly at the bottom of the bowl. Let dough stand for at least 1 hour at room temperature.

Separate dough into 2 equal-sized balls. With a floured rolling pin on a lightly floured surface, roll each ball into a 10-inch diameter round. Lay one round over a 9" pie pan and press dough into the pan. Set the other round aside and use to top the pie after adding filling.

Step 2. Pie Filling

Preheat oven to 350 degrees. Toss apples in Fustini's Cinnamon Pear balsamic. In a large bowl, combine sugar, flour, cinnamon and salt. Toss apples with this mixture to coat evenly. Pour fruit mixture into pie crust. Gently press apples into the bottom of the crust.

Step 3.

Place reserved crust over apples, then gently press edges of the top crust into edges of the bottom crust to seal the filling. To flute edges, press the finger and thumb of one hand together and rest gently on the outer crust facing out, then with the index finger of your other hand, press into the dough where your other hand rests. Repeat this at 1/2" intervals as you move around the perimeter of the pie, creating an attractive fluted edge along the outer crust.

Step 4.

Place pie on a rimmed baking sheet and place it in the center of the preheated oven. Bake 90 minutes. Keep an eye on the pie after 60 minutes; it will be done when the crust is golden and filling is bubbling. Cool on a rack for one hour prior to slicing.

Serve with a scoop of vanilla ice cream, drizzled with a reduction of Fustini's Red Apple balsamic, if desired.