

Apple Raspberry Pie Recipe

For the crust you will need

3 3/4 cups of all purpose flour
1 1/2 tsp salt
1 1/2 tsp sugar
1 1/2 cups (3 sticks) of butter ; very cold and cut into cubes
12 tablespoons of ice water

For the filling you will need

16 Red Baking Apples; peeled, cored and cut into chunks
9 Granny Smith Apples; peeled cored and thinly sliced
2 Pints of Raspberries
1/2 cup of granulated sugar
1/2 cup of light brown sugar
1/4 tsp salt
1/4 tsp ginger
1/4 tsp nutmeg
1 tsp cinnamon
1 tsp vanilla extract
Juice of one lemon
4 tablespoons of butter

You will also need a deep dish nine inch pie plate.

Begin by making the dough. I used a small food processor and made three separate batches. Dividing the above ingredients into thirds. You can also make this dough in a large processor in one batch. Divide into two separate portions before placing in the refrigerator.

Pulse 1 1/4 cups of flour with 1/2 teaspoon salt and 1/2 teaspoon of sugar. Add 1/2 cup of cubed butter and process until crumbly. Now with the processor on low, you can add 4 tablespoons of ice water. The dough will come together in a ball. (Remove dough and repeat this process two more times.)

Wrap one third of the dough in parchment and plastic. Wrap the remaining two thirds together in parchment and plastic wrap. Refrigerate for thirty minutes or up to overnight. (This dough can also be popped into the freezer and used at a later date.)

While the dough is chilling, you can make the apple raspberry filling. Using a large stock pot set over medium high heat, combine the apples, sugars, salt, ginger, nutmeg, cinnamon and vanilla extract. (Do not add the raspberries until just before filling the pie crust!) Add the juice of one lemon and four tablespoons of butter. Stir and bring to a simmer for about 15 minutes, just until the apples have softened. Remove from the heat and pour the apple mixture through a sieve to strain the juices. Let cool.

When you are ready to bake your pie, Pre-heat the oven to 375 degrees fahrenheit.

Roll out the dough using the larger piece for the bottom of the dish. Add the raspberries to the apple mixture and gently combine. Pour the filling into the dish and top with the remaining dough. Brush the top of the dough with a lightly beaten egg for a beautiful finish!

Bake for fifty to sixty minutes, rotating the dish halfway through the baking time. You may also need to cover the top with foil if it browns too quickly.

A few quick tips!

This pie can be prepared the day ahead, but placed in the fridge overnight. Bake it first thing in the morning before you start the Turkey! You can also bake this pie the day ahead and refrigerate overnight. Just be sure to bring to room temperature before serving. It doesn't hurt to serve with a scoop of freshly whipped cream:) Happy Baking!