

Black Raspberry Apple Pie

By: Chelsey Torres

Ingredients:

Crust:	
<i>King Arthur</i> All-Purpose Flour	12 ounces
Salt	1 teaspoon
Sugar	1 Tablespoon
<i>Plugra</i> 82% fat Butter, chilled	6 ounces
Shortening, chilled	2 ounces
Applejack Whiskey	5 Tablespoons
<i>Nielsen Massey</i> Vanilla Bean Paste (for glaze on upper crust)	½ teaspoon
Filling:	
Apples including Granny Smith, Honey Crisp, Golden Delicious, Braeburn (divided evenly)	3-3 ½ pounds per pie
Black Raspberries	1 cup
Sugar	¾ cup, divided
Lemon Juice	1 Tablespoon
Cinnamon	½ teaspoon
<i>King Arthur</i> Flour	2 Tablespoons
Corn Starch	1 ½ Tablespoons
Salt	1/8 teaspoon

Crust Instructions:

- Combine flour, salt, sugar in food processor and pulse to mix.
- Add chilled butter (in cubes) and pulse 6 or 7 times.
- Add chilled cubed shortening and pulse again 6 or 7 times until the mixture is oatmeal-looking.
- While the machine is on, add Applejack Whiskey and pulse until a ball begins to form.
- Remove dough, divide in half and wrap in discs to chill overnight, or at least 1 hour.

Filling Instructions:

- Peel and core each apple, slicing them into ¼-inch slices.
- Toss with ¼ cup sugar, then put apple sugar mixture in a colander with bowl underneath.
- Allow apples to sit for 1 ½ hours.
- Reserve liquid drained from apples for upper crust glaze.
- After 1 ½ hours, add lemon juice, remaining sugar, cinnamon, flour, corn starch, and salt and toss until apples are evenly coated.
- Toss in black raspberries.

- Pour mixture over prepared crust that has been rolled out and inserted into a pie/tart plate.
- Cover with upper crust, seal edges, and decorate as desired.
- Cut 4 slits in top crust to vent.

Baking Instructions:

- Bake at 425°F on the floor of the oven for the first 20 minutes, then move pie to the next rack up for remaining 30 minutes.
- Allow pie to cool for a minimum of 4 hours.