

Apple n' Raisin Pie with Cheddar Crust

Meghan McNicholas

Ingredients Serves 10 :

½ cup	All purpose flour
1 recipe	Cheddar pate brisee
3 tablespoons	Chilled unsalted butter, cut into small pieces
5 lbs.	Granny smith apples
Juice of	1 ½ lemons
1 cup	Sugar, plus more for sprinkling
2 teaspoons	Ground cinnamon
½ teaspoon	Freshly grated nutmeg
1 teaspoon	Vanilla extract
1 ½ cups	Raisins
2 cups	Apple cider
½ cup	Heavy cream



Cheddar Pate Brisee Ingredients

Makes two 8- to 10- inch single-crust pies or one 8- to 10- inch double-crust pie:

3 ¾ cups	All purpose flour
1 ½ teaspoons	Salt
1 ½ teaspoons	Sugar
1 ½ cups (3 sticks)	Chilled unsalted butter, cut into small pieces
10 oz.	Good quality extra sharp cheddar cheese (preferably aged 3- 5 years), coarsely shredded

Directions:

- Preheat oven to 450 degrees; place baking sheet in oven. On a lightly floured work surface, roll out the smaller piece of pate brisee into 15 inch round, about 1/8-inch thick, dusting surface with flour to prevent sticking, as needed. Brush off excess flour. Roll dough around rolling pin, and place over a 9-inch pie plate. Line plate with dough, pressing it into the corners. Trim dough to within 1 inch of the pie plate. Cover with plastic wrap; refrigerate.
- Roll out remaining piece of dough into an 18-inch round. Transfer round to a baking sheet; cover with plastic wrap, and refrigerate.
- Bring raisins and apple cider to boil in heavy-medium saucepan; boil for 2 minutes; reduce heat and simmer, uncovered for 5 minutes; remove from heat; add 1 teaspoon vanilla and mix; cool to room temperature.
- Peel and core apples, and cut into ¼-inch thick slices. Place slices in a large bowl; sprinkle with lemon juice to prevent discoloration. In a small bowl combine sugar, flour and cinnamon; toss with apple slices. Drain raisins and add to apple slices; mix together.

- Remove remaining dough from refrigerator; place apple-raisin mixture into prepared pie plate, mounding it in a tall pile. Dot filling with butter. Place dough round over the apples. Tuck edge of top dough between edge of bottom dough and rim of pan. Using your fingers, gently press both layers of dough along the edge to seal, and crimp as desired.
- Using a pairing knife, cut several vents in top of dough to allow steam to escape. Brush surface with heavy cream; sprinkle with sugar. Place on a baking sheet in oven, this will catch any juices that may overflow during baking. Bake until crust is golden, about 15 minutes.
- Reduce oven temperature to 350 degrees and continue baking until crust is golden brown and juices are bubbling, 45 to 50 minutes. Remove from oven, and let cool before serving.

Cheddar Pate Brisee Directions:

- Pulse flour, salt and sugar in a food processor until combined. Add butter, and pulse until mixture resembles coarse crumbs with some larger pieces remaining, about 5 seconds. Add cheese and pulse 5 more seconds.
- Drizzle ice water evenly over mixture. Pulse until mixture just begins to hold together, about 10 seconds. (Dough should not be wet or sticky.) Add the ice water in a slow, steady stream through the feed tube with the machine running, just until dough holds together. Do not process more than 30 seconds. Test by squeezing dough; if it still crumbly, add a bit more water.
- Turn the dough out onto a large piece of plastic wrap. Divide the dough in two pieces with one piece slightly larger than the other. Place dough onto plastic wrap; gather two ends of plastic wrap; use plastic to press dough into a flat circle with your fists. This makes rolling easier than if the pastry is chilled as a ball. Wrap the dough in the plastic and chill for at least one hour.

