

APPLE-WALNUT PIE

(from the Bewitching Kitchen, adapted from Joy of Cooking)

1 recipe for double crust pie dough

for the filling:

6 Northern Spy apples or other tart apples — peeled, cored, & sliced 1/4 inch thick

1 Tablespoon lemon juice — freshly squeezed

3/4 cup walnuts — coarsely chopped

1/2 tablespoon olive oil

1/3 cup granulated sugar

1/3 cup brown sugar

1 tablespoon cornstarch

1 teaspoon cinnamon

1/2 teaspoon nutmeg — freshly grated

1/4 cup golden raisins

2 Tablespoons butter — melted

for the frosting

1 Tablespoon powdered sugar

1 Tablespoon water

1/2 teaspoon vanilla extract

Preheat the oven to 450 F. Make a pie crust of your choice. No pre-baking necessary.

Make the filling: Squeeze the lemon over the apple slices. Brown the chopped walnuts in the olive oil over medium heat, and lightly salt the nuts. Reserve. Mix the sugars with the cornstarch, cinnamon, and nutmeg, sprinkle over the apples and mix gently. Add the golden raisins.

Roll out the pie crust and cover the bottom of a pie dish. Fill the pie crust shell with the apple mixture, arranging the slices into layers that completely fill the pie. Dot the layers with thin slices of butter, up to 1 + 1/2 tablespoons. Sprinkle the toasted walnuts on the top of the filling. Melt the 2 tablespoons of butter that you saved and drizzle it over the filling.

Make a lattice top of from the second disk of pie dough, and cover the pie with it. For Northern Spy apples, bake at 450 degrees F for 10 min, then reduce the heat to 350 F and bake for 65-70 min more. Cover the crust with aluminum foil if it seems to be browning too much at the end of the cooking time. The Northern Spy apples are very juicy and resilient and will remain firm even after a long baking. For Jona Gold apples, bake about 10 min less. While the pie is baking, make the frosting by mixing all the ingredients in a small bowl. This should be thin enough to pour but thick enough to stay together when you drizzle it on the pie; add more sugar or water as necessary to get a good consistency. After the pie cools drizzle some the frosting over the pie, and into the holes of the lattice.