

Custard Apple Pie

<http://userealbutter.com/2012/10/15/custard-apple-pie-recipe/>

single pie crust

1 1/4 cups flour
8 tbsps unsalted butter, cold and cut into 1/2-inch cubes
1/2 tsp salt
2 tsps sugar
4 tbsps ice water

pie filling

4 medium apples, peeled, cored, sliced 1/4-inch thick
8 oz. sour cream
3 large egg yolks
1 cup sugar
1/4 cup flour
1 tsp vanilla
1 tsp cinnamon

streusel topping

4 tbsps unsalted butter, softened
1/2 cup flour
1/4 cup sugar (brown sugar is better)

Make the crust: Freeze the butter for 15 minutes. Place the flour, salt, and sugar in a food processor and pulse together. Add the butter and pulse until it resembles coarse meal with pea-sized bits of butter. Drizzle the water a tablespoon at a time, pulsing after each addition until it all starts to clump together. Empty the dough onto a clean surface and gently press together to form a disk. Try not to knead or work the dough too much, it will result in a tough crust. Wrap the dough in plastic wrap and refrigerate for at least an hour. Remove from refrigerator and let sit at room temperature for 5-10 minutes. I like to place the dough on a large piece of plastic wrap on my work surface, then place another piece of plastic wrap on top and roll the dough out between the plastic. It makes it easier to handle the pastry when I want to transfer it to the pie dish. Roll it out to about a 12-inch circle and 1/8-inch thickness. Remove the top sheet of plastic and invert onto the pie dish.

Make the filling and fill the pie: Preheat the oven to 425°F. Line the pie crust with apple slices. In a medium bowl, mix the sour cream, egg yolks, cup of sugar, 1/4 cup of flour, vanilla, and cinnamon together until blended. Pour the custard over the apples (it might look like it's not enough custard – it's okay). Bake the pie for 30 minutes.

Make streusel topping and finish the pie: Combine the butter, 1/2 cup flour, and 1/4 cup sugar (I think brown sugar would result in a better streusel) together in a bowl with your fingers until the mixture resembles coarse crumbs. Take the pie out of the oven after it has baked for 30 minutes. Sprinkle the streusel topping over the pie. Bake the

pie in the oven for another 15 minutes. Remove from oven and cool for 1 hour. Serves 6-8.