

## Apple Cider Pie

Source: *Fine Cooking - Issue No. 29*

A sprinkling of crushed sugar cubes adds sparkle & sweetness to this pie.

### INGREDIENTS:

1 *Classic Pie Crust* 3 TBS heavy cream  
1/4 C sugar cubes (about 12 small), coarsely crushed

### For the Filling:

3 lbs Golden Delicious OR Gala apples, peeled/cored/cut into 3/4" slices, and  
then halved crosswise  
2/3 C apple cider 1 tsp ground cinnamon  
1/2 - 2/3 C packed light brown sugar, to taste  
1/4 tsp ground nutmeg 3 TBS Cornstarch

### DIRECTIONS:

FOR THE FILLING: In large non-reactive pot, mix apples, all but 2 TBS cider, brown sugar, cinnamon + nutmeg. Bring to boil over high heat, stirring often, till sugar has dissolved and apples are evenly coated. Mix cornstarch + remaining 2 TBS cider into a paste - add to apples. Stirring constantly, boil till liquid is thickened and clear (about 1 minute - you're not cooking the apples, just thickening the juices). Taste - adjust seasonings if needed. Remove from the heat and let cool.

TO ASSEMBLE: Position racks in low and middle spots of oven. Set a foil-lined baking sheet on lower rack to catch drips - heat the oven to 425° F. Prepare a double pie crust in 9" pie pan - fill shell, as directed in the *Classic Pie Crust* recipe. Brush heavy cream over top crust - sprinkle with crushed sugar cubes, pressing lightly to secure the chunks. Cut at least 3 vent holes. Bake on middle rack till crust is golden and apples are tender when pierced (about 55 minutes). If top starts browning too quickly, tent pie with foil.

Yields one 9" pie

**Nutrition Facts (per 1/8 of pie):** Calories: 390 Fat: 12g Carbohydrates: 69g  
Cholesterol: 22mg Sodium: 127mg Protein: 4g Fiber: 4g % Cal. from Fat: 28% %  
Cal. from Carbs: 71%