

Cheddar Crusted Maple Apple Pie with Maple Whipped Cream



Serves: 8



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

For the Pie Crust

2 1/2 cups All Purpose Flour
3/4 teaspoon salt
3/4 cup shortening, chilled
1 cup sharp cheddar cheese
1/3 cup ice water

For the Pie Filling

4 large apples (2 Granny Smiths and 2 Pink Ladies work nice)
1 tablespoon lemon juice
3/4 cup high quality maple syrup
1/4 cup light brown sugar, packed
1 tablespoon cornstarch
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
2 tablespoons butter
Milk or cream to brush top
1/4 cup parmesan, finely shredded

PREPARATION

1. Sift salt and flour together in the bowl of your food processor. Cut shortening or butter into pieces a little bigger than the width of your thumb and add it to the food processor along with the cheese. Pulse 4-5 times or until the shortening breaks down just a bit. Add 2 tablespoons of ice water and pulse again. Keep adding water, a tablespoon at a time, and pulsing until the dough just comes together. Grab a small handful and shape into a ball. If it holds together without crumbling, wrap in plastic wrap and store in refrigerator until the dough is chilled.
2. Preheat your oven to 450 degrees. Peel and core your apples and cut each into very thin slices, about 1/8 inch then add apples into a bowl and squeeze lemon juice over slices, tossing until well coated. Add maple syrup, brown sugar, cornstarch, cinnamon, nutmeg, and salt to the apples.
3. When the dough is chilled (30 minutes) take out of the refrigerator and roll each one flat. Line pie plate with one pastry, fill with fruit mixture, and dot with butter. Top the pie with the second pie crust and trim the excess along the sides of the pie plate.
4. Brush top crust with milk and place in the 450-degree oven for ten minutes then reduce the heat to 350 degrees and bake about 30 minutes longer. When the pie has about 5 minutes left to bake, sprinkle top crust with finely grated parmesan Reggiano.