

APPLE PIE

From Whispering Canyon Café
at Disney's Wilderness Lodge



INGREDIENTS **MAKES ONE 9-INCH PIE**

PIE CRUST

- 4 tablespoons butter, cut into small pieces
- 1/4 cup shortening
- 1 3/4 cup all-purpose flour
- 4 teaspoons sugar
- 1/8 teaspoon coarse salt
- 1/3 cup 2% milk

APPLES

- 1 cup water
- 6 Granny Smith apples, peeled and sliced
- 2 teaspoons apple pie spice

APPLE PIE BATTER

- 1/2 cup butter, softened
- 2/3 cup sugar
- 2 egg
- 1 1/2 cups flour
- 1 1/2 teaspoons baking powder
- 1/8 teaspoon salt
- 1/4 cup heavy cream

DIRECTIONS

FOR PIE CRUST:

1. Combine butter, shortening, flour, sugar, and salt in bowl of electric mixer fitted with a paddle attachment. Mix at medium speed until crumbly.
2. Add milk and mix until incorporated.
3. Wrap dough in plastic wrap and rest in refrigerator for 30 minutes.
4. Roll to 1/4-inch thickness and place in 9-inch pie plate.
5. Set aside.

FOR APPLES:

1. Bring water to simmer in large pot.
2. Place apples in a steamer basket and add to pot. Steam for 10 minutes. Remove from water.
3. Cool to room temperature and toss with apple pie spice.

FOR APPLE PIE BATTER:

1. Cream butter and sugar in bowl of stand mixer fitted with a paddle attachment until fluffy. Add eggs and mix until just incorporated.
2. Mix flour, baking powder, and salt in small bowl. Slowly add to mixer and beat on medium speed until combined.
3. Add cream and mix until smooth.
4. Set aside until ready to bake.

FOR APPLE PIE:

1. Preheat oven to 350°F. Place 1/2 cup apple pie batter on top of pie crust, spread until smooth. Top with apples and remaining apple pie batter.
2. Cover with foil and bake for 40 minutes. Remove foil and bake 20 more minutes, until golden brown.
3. Cool to room temperature before serving. If desired, top pie with sliced almonds and dust with confectioners' sugar once cooled.