

BROWN BAG APPLE PIE

Brown Bag Apple Pie is made in Southern, WI, at a pick-your-own apples, strawberries, and pumpkins farm called The Elegant Farmer. The owners Dan and Karen found the recipe in the Texas Hill Country. They have been making the pies for about 25 years, selling them at their general store and bakery near their farm. They also sell all over the country including Texas so the pie has gone full circle. The brown paper bag helps keep the apples juicy without over baking and over browning the crust. It is then sold right in the grease stained brown paper bag!

Top Crust:

1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup butter soften

Make the top crust in a food process on pulse or combine by hand.

Bottom Crust:

Pillsbury Pie Crust - in the refrigerator section of your favorite store.

Filling:

8 to 9 cups apples peeled, cored, and thickly sliced
(Use a mix of 3 different apples -always use Golden Delicious and Granny Smith)
1/2 cup sugar
2 tablespoons flour or cornstarch
2 tablespoons fresh lemon juice
1 teaspoon pure vanilla extract
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
1/8 teaspoon ground nutmeg
1 1/2 tablespoons cold unsalted butter, cut into pieces

Equipment: 9-inch aluminum pie pan, 1 medium-sized new brown paper bag

Arrange a rack in the center of the oven and preheat to 375 degrees F.

Make the Filling: In a medium bowl, toss the apple slices, sugar, flour/cornstarch, lemon juice, vanilla, cinnamon, salt, and nutmeg together. Transfer to the prepared pie shell and dot with the butter. Crumble the top crust onto the pie. Slide the pie into the brown paper bag, fold open end over, and staple bag closed. Place it on a sheet pan. Bake for 1 hour.

Remove the pie from the oven and cut a large circle in top of the bag. Return to the oven and bake until the crust is golden brown, about 15 minutes.

Let the pie cool at least 30 minutes before serving. Serve warm or at room temperature.