

Apple Pie with Cheddar Cheese Crust

DESSERTS

Ingredients

Pie

- 1 premade pie crust
- 5 apples, peeled and thinly sliced
- Lemon juice
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 3 tbsp flour
- 1 tsp salt
- 1 tsp cinnamon
- 1/2 tsp nutmeg

Lattice Top

- 1, 1/4 cup all-purpose flour
- 1 tsp granulated sugar
- 1 1/2 tsp salt
- 1/2 cup Truly Grass Fed Unsalted Butter, chilled and cubed
- 1/4 1/4 cup ice water
- 1/2 cup freshly shredded Truly Grass Fed Sharp Cheddar
- 1 egg



Instructions

1. Prepare lattice top by mixing flour, sugar, and salt together in a large bowl. Add cubed butter on top.
2. Using a pastry cutter, cut butter into dry ingredient mixture until all flour is coated. You can also do this in a food processor.
3. Drizzle in ice water 2 tbsp at a time, stirring after each. When the dough comes together easily and begins to form large clumps, you can stop adding water. The dough should feel slightly sticky to touch.
4. Fold in cheese. Knead dough on a floured surface. Form into a ball, then flatten to make a disk. Wrap with plastic wrap and chill in refrigerator for 2 hours or more.
5. Preheat oven to 350° F. Use a fork to prick bottom of premade pie crust. Place in oven for 8 minutes.
6. Combine sugar, flour, salt, cinnamon, and nutmeg in a medium bowl.
7. In a separate bowl, drizzle lemon juice over sliced apples and toss.
8. Add sugars and seasonings to apples and toss to coat evenly. Pour seasoned apples into pie crust.
9. Remove lattice top dough from refrigerator and roll out on a floured surface to 1/4" thickness.
10. Cut dough into strips and arrange in a lattice on top of pie. Beat egg, then lightly brush mixture on lattice.
11. Place pie on the bottom rack of the oven and bake for 20 minutes, then move pie to top rack to bake for another 5 minutes.



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