THE J.M. SMUCKER Co

Rustic Apple Pie

Just imagine the flaky outer shell, packed to the brim with fresh apples—or a combination of your favourite fruits. Make the most of the Canadian summer harvest with this delicious fruit-filled pastry.

Prep Time	Cook Time	Serves	Difficulty
35 mins	1 hr 10 mins	12	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 3/4 tsp (4 mL) salt
- 1 cup (250 mL) All-Vegetable Shortening, room temperature
- 1 egg
- 2 tbsp (30 mL) cold water
- 1 tbsp (15 mL) white vinegar
- **Filling:**
- 4 apples (2 lb / 1 kg) peeled, cored and thickly sliced
- 1/2 cup (125 mL) pure maple syrup
- 1/2 tsp (2 mL) cinnamon
- 1 egg, beaten
- 3 tbsp (45 mL) coarse sugar
- Add cranberries as optional garnish

Directions

Step 1:

Crust: In a large mixing bowl, combine flour and salt. Cut shortening into flour with pastry blender or 2 knives until mixture resembles coarse crumbs.

Step 2:

In a small bowl, beat egg, water and vinegar together to blend. Pour liquid mixture over flour mixture. Stir with fork until moistened. On a piece of plastic wrap, flatten into a circle about 8” (20 cm) Wrap and chill dough 15 minutes for easier rolling.

Step 3:

Preheat oven to 425º F (220º C). Line a baking sheet with parchment paper.

Step 4:

Filling: In a large bowl, combine apples, maple syrup and cinnamon.

Step 5:

On a lightly floured surface, roll refrigerated dough, into a 16” (40 cm) circle. Don’t worry if it comes out a different shape! Transfer pastry to prepared baking sheet.

Step 6:

In middle pastry, pile apples and other fruit in a 9” (23 cm) circle. Fold pastry up over apples, leaving a hole in the centre. Apples will show in the middle.

Step 7:

Brush pastry with beaten egg and sprinkle with coarse sugar. Bake in preheated oven for 20 minutes. Reduce heat to 375º F (190º C) and continue to bake for 40–50 minutes, or until crust is golden and apples are tender. Drizzle with maple syrup and serve warm or room temperature.

Images

