



Mack's Apples Apple Pie Contest XXI

Winning Non-Traditional Apple Pie Recipe 2011 - Denise LaRoche, Hudson NH

New Hampshire Maple Apple Pecan Pie

Crust:

- 6 tbsp very cold unsalted butter
- 1 ½ cups all-purpose flour
- ½ tsp kosher salt
- ½ tsp sugar
- 3 tbsp very cold vegetable shortening
- 6 tbsp ice water

For the crust: Dice butter and return it to the refrigerator while you prepare flour mixture. Place flour, salt and sugar in the bowl of a food processor fitted with a steel blade and pulse a few times to mix. Add the butter and shortening. Pulse 8-12 times, until the butter is the size of peas. With the machine running, pour the ice water in through the processor feed and pulse the machine until the dough begins to form a ball. Wrap in plastic wrap and refrigerate 30 minutes. Roll the dough on a well-floured board into a circle, rolling from center to edge, turning and flouring the dough to make sure it doesn't stick to the board. Then, fold dough in half, place in the pie pan, and unfold to fit the pan.

Filling:

- 4 Cortland apples
- 4 Mutsu apples
- 1 cup natural sugar
- ½ cup flour
- 1 tsp salt
- 1 tsp ground cinnamon
- 1 tbsp butter
- 1 vanilla bean, scraped

Preheat oven to 375° Fahrenheit.

Peel, core and slice apples very thin. In a small bowl, mix together the sugar, flour, salt and cinnamon.

Place one layer of apples in the pie crust and sprinkle with 2 tsp of the sugar mixture, repeating the process until all the sugar has been added.

Crumb Topping:

- 1 cup all-purpose flour
- 1 cup natural sugar
- ¼ tsp salt
- 1 stick butter, softened
- ¼ cup chopped pecans

Mix together all crumb topping ingredients with fork until crumbly. Cover filling with crumb topping. Bake in the pre-heated oven at 375° for 30 minutes. Turn pie in oven and cover edges with aluminum foil and continue to bake an additional 30 minutes.

Bring ½ cup pure NH Maple syrup to a boil; continue to cook until a candy thermometer inserted into it indicates "soft ball" temperature, about 235°-240°F. Drizzle maple over pie.

Maple Whipped Cream:

- ½ cup whipped cream
- 2 tbsp pure NH maple syrup

In a mixing bowl, beat whipping cream and maple syrup until firm peaks form. Cool pie, decorate inside edge of pie and peak of pie with Maple whipped cream, and additional pecan halves.