

Egg Vodka Apple Pie Dough Crust

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We are making two apple pies with two different popular crusts. A vodka-egg crust and a vodka crust.

Egg-Vodka Pie dough

2 cups (240g) all-purpose flour plus more to dust  
 1/2 cup (100g) granulated sugar  
 1/2 tsp (2.78g) sea salt or table salt  
 1/4 cup (59 ml) Ice cold vodka or 1/8 cup water as needed  
 1/2 cup (113grams) Ice Cold unsalted butter  
 2 Large Eggs  
 1/2 cup (100g) granulated sugar for dusting  
 Vodka Pie dough  
 (Same as Egg-Vodka dough, but no egg in the dough.)

Cinnamon Nutmeg Filling

1/2 cup (100g) sugar, plus extra for sprinkling  
 1/2 tsp (1.7g) ground cinnamon  
 1/2 tsp (1.1g) nutmeg  
 4 large apples, 2 tart (green) and 2 sweet tart (red), equals 3 lbs  
 4 Tbsp (1/2 stick, 57g) unsalted butter

Brown Sugar Filling

same as Cinnamon Nutmeg Filling, but replace the sugar, nutmeg, and ground cinnamon with 1/2 cup Brown Sugar.  
 Another option is to substitute with 1/4 Brown Sugar & 1/4 Cup granulated sugar.

Whipped Cream

1 cup (235ml) Heavy Whipping Cream  
 3 Tbsp (42.5g) Granulated Sugar  
 1/2 tsp (8.4ml) Vanilla Extract (optional)

INSTRUCTIONS

Keep all ingredients cold prior to baking. For the egg-vodka pie dough, mix sugar, salt, and scrambled egg into a large bowl, then mix to combine. Add 2 cups flour and 1/2 cup cold chopped butter. Fold all the ingredients. Chop butter into the other ingredients. Knead the dough, then shape it into a loaf. Divide the dough loaf into 60% and 40% pieces. Wrap each piece in clear wrap, then flatten each to a thick disk. Refrigerate for two hours. Repeat the process with the vodka pie dough.

Peel, quarter, and core 4 large apples for a 9-inch pie. Use lemon juice to reduce browning in the cut apples. For the cinnamon nutmeg filling, add the quartered apples, 1/2 cup, 1/2 tsp cinnamon, and 1/2 tsp nutmeg. In a warm pan add 4 Tbsp and the apple mixture. Cook the apples until they are lightly glazed. Half of the cooked quarters should be firm with a crunch. Allow the filling to cool. Repeat the process with the brown sugar filling.

Roll out the cold bottom dough between pieces of waxed paper. Dust the dough lightly with flour. Roll the bottom dough so the dough measures an inch and a half beyond the top of the 9-inch pie pan. Repeat the process with the top dough, but the dough only needs to extend an inch. Butter the pie pan with a teaspoon of butter. You can use a or make a pie bird. Lay down the bottom crust, then dock it so steam can escape. Add the filling, then cover with the top crust. Mop the pie with an egg wash of one egg and 2 tsp of cold vodka. Sprinkle the top of the pie with 1/8 cup granulated sugar. Crimp and pinch the edge of the pie. Add a pie shield if your outer crust is higher than the rest of the pie. Cut one inch slits into the top pie crust to allow steam to vent.

Preheat an oven to 375° Fahrenheit. Place the pie on a baking sheet on the center rack of the oven. Bake for 25-30 minutes or until the pie has a blond color, then remove the pie shield. Continue to bake the pie until it is golden brown.

To a large bowl add 1 cup heavy whipping cream, 1/4 cup granulated sugar, and 1/2 tsp vanilla extract. Use a hand mixer at the lowest speed to whip the cream. Increase the speed of the hand mixer as the whipped cream thickens. Whip the whipping cream until you have stiff peaks of whipped cream.

Thanks for stopping by. I hope you enjoy your own vodka-egg apple pies and homemade whipped cream. Remember to share your recipes,

Until next time. Adios. Ivan out!