



# Apple Pie with Cheddar Cheese

– Makes 8 servings –

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## Ingredients

### Crust:

2 ¼ cups **King Arthur** Unbleached All-Purpose Flour  
2 teaspoons sugar  
½ teaspoon salt  
1 stick (8 tablespoons) cold Cabot **Salted Butter**  
6 tablespoons cold vegetable shortening  
5-6 tablespoons ice water

### Filling:

6 cups peeled, cored and thinly sliced cooking apples, such as Gala or Cortland (about 3 pounds apples)  
¾ cup sugar  
2 tablespoons instant tapioca  
¾ teaspoon cinnamon  
¼ teaspoon freshly grated nutmeg  
Pinch salt  
2 tablespoons Cabot **Salted Butter**  
1 tablespoon milk (optional)  
8 ounces Cabot **Vintage Choice**, Cabot **Sharp Cheddar** or Cabot **Extra Sharp Cheddar**, sliced

## Directions

### To Make Crust:

**WHISK** together in a large bowl flour, sugar and salt until well blended.

**CUT** butter and shortening into pieces and add to dry ingredients; work in with your fingertips until mixture resembles coarse meal, with no pieces larger than a pea.

**SPRINKLE** ice water on top, a tablespoon at a time, tossing everything together to combine. When dough holds together easily when pressed, stop adding water.

**DIVIDE** dough into two balls and press into flat disks. Wrap in plastic wrap and refrigerate for 30 minutes.

**To make filling and bake pie:**

**TOSS** together apples, sugar, tapioca, cinnamon, nutmeg and salt.

**UNWRAP** one disk of dough. Roll out on well-floured surface, rotating, turning over and sprinkling with more flour as needed, into approximate 12-inch round. Fold in half and transfer to 9-inch deep-dish pie plate, easing, not stretching, it into place.

**SPOON** apple mixture into pie plate. Cut remaining 2 tablespoons of butter into pieces and place on top of apples.

**ROLL** out second disk of dough. Moisten edge of bottom crust with water and place top crust over apples. Press edges of dough together, trimming excess to about ½ inch. Tuck dough under itself and crimp with your fingers or a fork to seal. Make several slits in top crust to allow steam to escape. Brush top with milk if desired. Refrigerate pie while you preheat oven.

**PLACE** oven rack in middle position and preheat oven to 425°F.

**BAKE** pie for 20 minutes. Reduce oven temperature to 350°F and bake for 35 to 45 minutes longer or until crust is golden brown, apples are tender and filling is bubbling thickly, covering edge with foil if browning too quickly.

**COOL** to lukewarm or room temperature and serve with cheddar.

**Nutrition Facts**

**Calories:** 617

% Daily Value

<b>Total Fat:</b> 32.5g	50%
<b>Saturated Fat:</b> 16g	80%
<b>Cholesterol:</b> 68mg	23%
<b>Sodium:</b> 459mg	19%
<b>Carbohydrates:</b> 72g	24%
<b>Dietary Fiber:</b> 3.5g	14%
<b>Protein:</b> 11g	
<b>Calcium:</b> 219mg	22%