



Deep Dish Apple Pie



the Smart Oven™ Air Fryer
with Element iQ™ System

Sage

Deep Dish Apple Pie



Prep 1 hr / Cook 1 hr 15 mins / Standing 2½ hrs



Serves 8



the Smart Oven Air Fryer

For the dough

360 g plain flour

1 tbsp caster sugar

1 tsp fine salt

**225 g cold, unsalted butter,
cut into 1 cm cubes**

120 ml ice water

For the filling

**2.5 kg Granny Smith apples, peeled,
cored and sliced 5 mm thick**

175 g caster sugar

75 g dark brown sugar

1½ tsp ground cinnamon

½ tsp ground nutmeg

½ tsp ground allspice

½ tsp ground ginger

½ tsp fine salt

2 tbsp corn flour

45 g unsalted butter

1. In a medium bowl, combine the flour, sugar and salt. Whisk to combine. Add the butter and use your fingers to rub the butter into the dry ingredients until it resembles coarse breadcrumbs.
2. Add the ice water and use your hands to gently work the dough until it just comes together. Be careful not to overwork the dough.
3. Turn dough out onto a lightly floured surface and form a ball. Divide the dough in half, form each half into a disc and wrap with plastic wrap. Refrigerate for at least 30 mins.
4. In a small bowl, mix together 75 g of the caster sugar, brown sugar, spices, salt and corn flour.
5. Heat a large pot over medium heat. Add 25 g of the butter and melt. Add the apple slices and the remaining 100 g of sugar. Stir to coat evenly and sauté for 10 mins to slightly soften. Gently stir frequently to ensure even cooking.
6. Par cooking the apples with sugar will pre-shrink them and help prevent the large empty space that often forms beneath the baked crust.
7. When the apples are softened, drain off the liquid from the pan and discard. Add the remaining butter and stir to coat the apples evenly. Spread the apples onto a rimmed baking tray in a single layer and cool to room temperature. Set the pot aside but do not clean it.
8. After the apples have cooled, place them back into the pot and sprinkle them with the remaining sugar, spice and corn flour mixture. Stir to coat evenly.
9. Roll out the bottom crust to about 35 cm in diameter and about 3 mm thick. Gently fold it in half and drape it in the bottom of a 24 cm (4 cm deep) pie dish. Carefully unfold the crust. Refrigerate for at least 10 mins before adding the filling.
10. Roll out the top crust to 3 mm thick. Place it in the centre of a sheet of parchment paper. Refrigerate for at least 10 mins.
11. Remove the crust-lined pie dish and the top crust from the refrigerator. Set the top crust aside. Evenly fill the pie dish with the apple mixture.
12. Remove the top crust from the baking paper and centre the point on top of the pie. Carefully unfold the crust and pinch the edges of the bottom and top crust together.
13. Use kitchen scissors or a sharp knife to evenly trim both crusts so that 1 cm extends beyond the rim. Crimp together the edges. Refrigerate the pie for 15 mins firm up the crust.
14. Before baking use a sharp knife to cut 4-5 slits, 5 cm long, in the top crust to vent the steam.
15. Insert the wire rack into the middle position. Pre-heat the oven. Select **BAKE/ CONVECTION/175°C/1hr, 15 mins** and press start.
16. Place the pie on a large tray and bake until crust is crisp, golden brown, and the juices are bubbling.
17. Remove the pie from the oven and allow it to cool on a wire rack for at least 2 hrs before serving.