

Heirloom Pie Recipe Tests

The following charts serve as a guideline for helping you develop your family's own heirloom apple pie recipe. If you are unsure of where to start, check out the Apple, Spices, and Flavor Combinations sheet, attached. This is a helpful guide to knowing which apples are sweet and tart and what spices or other flavorings might compliment each other. An important step in recipe development is to take good notes and write down what you add to your recipe. So, use the charts below to help you stay organized and remember any changes you want to try in the next test.

A couple of things to note - BE CREATIVE and don't be afraid to try something that you may worry won't taste good. This is the right place for that type of experimentation. There's no wrong way to do this - it's all about what you and your family likes, so have fun.

Apples: Choose two apples, preferably one tart and one sweet. Peel, core and thinly slice (1/4" thick). Combine all slices and divide into two even portions. If you are planning on testing more than two flavor combinations, you can add additional varieties. Just be sure you divide the slices evenly to equal one apples worth for each test (i.e. if using 4 apples, divide into 4 equal portions, one for each test).

Variety: _____ Variety: _____

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Apples, Spices, and Flavor Combinations

Sweet Apples		Tart Apples	
Firm	<ul style="list-style-type: none"> • Jonagold • Melrose • Winesap • Honeycrisp • Braeburn • Mutsu (Crispin) 	<ul style="list-style-type: none"> • Russet • Northern Spy • Opal • Cameo 	<ul style="list-style-type: none"> • Jonathan • Granny Smith • Pink Lady • Fuji • Empire • Rome Beauty
	<ul style="list-style-type: none"> • McIntosh • Winesap • Golden Delicious • Gala 	<ul style="list-style-type: none"> • Cortland • Gravenstein • Macoun • Jazz 	<ul style="list-style-type: none"> • Melrose • Hidden Rose
Spices		Herbs	Extracts
<ul style="list-style-type: none"> • Cinnamon • Cardamom • Star Anise • Ginger • Black Pepper • Cloves 	<ul style="list-style-type: none"> • Nutmeg • Grains of Paradise • Allspice • Vanilla Bean • Fennel Seed • Salt (kosher, flaky) 	<ul style="list-style-type: none"> • Fennel • Sage • Rosemary • Tarragon • Lavender • Thyme 	<ul style="list-style-type: none"> • Vanilla • Almond • Bay Leaf • Orange
Fruits & More			Nuts
<ul style="list-style-type: none"> • Apricots (dried, jam) • Cherries • Cranberries • Currants • Dates • Raisins 	<ul style="list-style-type: none"> • Persimmons • Rhubarb • Plums • Pomegranate • Orange (juice, zest) • Pears 	<ul style="list-style-type: none"> • Quince • Pumpkin • Sweet Potatoes • Cheddar Cheese • Goat Cheese • Crème Fraîche 	<ul style="list-style-type: none"> • Pecan • Hazelnuts • Peanuts • Pine Nuts • Pistachios • Walnuts
Sweeteners		Liquors	
<ul style="list-style-type: none"> • Brown Sugar • Granulated Sugar • Honey • Molasses 	<ul style="list-style-type: none"> • Coconut Sugar • Maple Syrup • Date Sugar 	<ul style="list-style-type: none"> • Applejack • Bourbon • Brandy • Cognac 	<ul style="list-style-type: none"> • Kirsch • Rum (dark, light) • Sherry • Triplesec

Recipe Card

- _____ apples - varieties:
- 1 Tbsp sugar per apple (brown, white)
- _____
- _____
- _____
- _____
- 1/4 cup + 1 Tbsp all-purpose flour
- 2 basic pie crusts
- Egg wash (optional)
- Sugar for finishing (optional)

Preheat oven to 415 F.

Peel, core and slice your apples into 1/8 - 1/4" thick slices. Cut into bite-sized pieces or leave whole, and place in a large mixing bowl. Add in sugar and spices and toss to combine. If you are using your tested heirloom spices for the first time, it is recommended to add the mix in one teaspoon at a time. Taste an apple slice as you go and stop when you feel it is seasoned to your liking. Set aside.

Roll out one disk of pie dough and fill your 9" pie pan. Trim or leave the overhang depending on how you'd like to decorate the crust.

Additional Notes:

Place the pie on a lined baking sheet. Brush with the egg wash and sprinkle with sugar, if desired. Bake in the center of your oven for 10 minutes. Reduce the heat to 350 F and bake for an additional 45 - 50 minutes. Cool on a rack for a minimum of 30 minutes before serving.

Roll out the second pie dough and cover the top of the apples in any design desired. If covering with a full crust and not a lattice or cut shapes, be sure to cut a few slits in the top for ventilation. Crimp the edges and put the pie in the freezer for 10 minutes.

Stir the flour into the apples and fill your crust, gently pressing them down as you go - this will help them settle and keep your pie from developing a gap between the apples and top crust. Fill the pan until the apples have reached the top of the pan's edge and are slightly domed in the center. You may end up with some left over apples depending on their size.