

MARYLAND FARM & HARVEST

The Local Buy recipe, Episode 909

Lohr's Apple Pie

- 1 set of double-crust pie dough (either homemade or store bought)
- 8 medium/large cooking apples, peeled and thinly sliced (about 6 cups or 2½ pounds)
- 1 tablespoon lemon juice (optional)
- ½ cup sugar
- 3 TBS of tapioca pearls
- ½ tsp of ground cinnamon
- 1/8 tsp of ground nutmeg
- ½ cup raisins (optional)



- Prepare and roll out dough for pie crust. Line a 9-inch pie plate with half of dough and save 2nd crust for top. Cover both crusts with a clean towel to keep from drying out. Preheat oven to 375 degrees.
- Peel, core, and slice apples. In a large mixing bowl, sprinkle apples with lemon juice. Then, add sugar, tapioca, cinnamon, and nutmeg. (Add raisins, if desired.) Toss until apples are evenly coated.
- Transfer apple mixture to dough-lined pie pan. Trim dough edge so it's even with pie pan. Cut slits in the top of the 2nd crust so that steam can escape while baking, then place 2nd crust on top of apple mixture. Pinch the two crusts together to create a tight seal. Then, working in a circle, crimp crust in a pretty pattern around the entire pie pan.
- Using a 3 inch-wide strip of aluminum foil, wrap a “collar” around the outside of the pie pan, protecting the crimped crust from over-browning in the oven. Bake at 375 for 25 minutes, then remove foil collar and bake for another 25 to 30 minutes, until top is golden and filling is bubbling. Cool on a wire rack for 1 hour before serving.