

Apple-Italian Plum Deep-Dish Pie

Makes 8 servings



“I first made this juicy and magnificent pie in mid-September when both fruits were in season. My friends Sam and Hakan could not wait to take the leftovers home. Note that this is a deep-dish pie, so be sure to use a deep pie plate.”

Kathleen King

Ingredients

All-purpose flour for rolling the dough

8 tablespoons crushed **gingersnaps**

4 peeled, cored, and sliced **Granny Smith apples** (4 cups)

1 3/4 pounds pitted and sliced **Italian plums** (4 cups)

1/2 cup firmly packed **brown sugar**

1 tablespoon **unbleached all-purpose flour**

1 teaspoon **ground cinnamon**

1 teaspoon **ground ginger**

2 tablespoons clear, golden, or dark **rum**

2 tablespoons cold **salted butter**, cut into small pieces

Directions

Position a rack in the center of the oven and pre-heat the oven to 400°F. Line a large rimmed baking sheet with aluminum foil.

On a lightly floured work surface, roll out 1 pastry disk to fit a 9-by-2-inch deep-dish glass pie plate. Transfer to the pie plate. Sprinkle the cookie crumbs evenly in the bottom of the crust. Refrigerate while you make the filling.

In a large bowl, toss together the apples, plums, brown sugar, flour, cinnamon, and ginger to coat the fruit. Sprinkle with the rum and toss again. Spoon into the pie shell and top with the butter pieces. Roll out the second pastry disk into a 10-inch round and center it over the fruit. Seal the edges of the dough and crimp as desired. Cut four 1-inch slits, almost connecting, in the center of the top crust. Place the pie on the baking sheet to catch the drippings.

Bake until the crust is golden brown and the fruit is bubbling and tender, about 1 1/2 hours. If the crust starts to get too brown, lay a piece of aluminum foil loosely on top. Let cool completely on a wire cooling rack.

Buttermilk Pie Dough

“This is my go-to pie crust. You can use buttermilk or milk soured with vinegar and it makes an easy-to-handle dough that bakes into a tender, flaky crust.”

Yield: 2, nine-inch single crusts or 1 nine-inch double crust

Ingredients

2 1/2 cups **unbleached all-purpose flour**

1 tablespoon **sugar**

3/4 teaspoon **salt**

8 tablespoons (1 stick) cold **salted butter**, cut into 1/2-inch cubes

1/2 cup cold **vegetable shortening**, cut into 1/2-inch pieces

6 tablespoons cold **buttermilk**, or as needed

Directions

In a large bowl, combine the flour, sugar, and salt. Cut in the butter and shortening with a pastry blender or two knives until the mixture resembles coarse crumbs with a few pea-sized piece of fat. (You can also use your fingertips, but work quickly or the fats will soften, and you want them to stay cold.) Stir in just enough buttermilk until the dough clumps together; you don’t want it wet.

Press the dough together and divide it in half. Shape each half into a thick disk and wrap each one in clear plastic wrap. Refrigerate until chilled, about 1 hour. Pie dough is easier to roll out if it is chilled but not rock hard. (The dough can be frozen, wrapped in plastic wrap and stored in a zip-tight bag, for up to 1 month. Thaw in the refrigerator overnight.)

Lard Pie Dough

“This is my favorite pie dough for my home baking. Lard pie crust yields the flakiest, crispest crust you will ever make.”

Yield: 2, nine-inch single crusts or 1 nine-inch double crust

Ingredients

1 1/2 cups **unbleached all-purpose flour**

3/4 cup **unbleached cake flour** (see Note)

2 tablespoons **sugar**

1/2 teaspoon **salt**

1/8 teaspoon **baking powder**

12 tablespoons (1 1/2 sticks) cold **salted butter**, cut into 1/2-inch cubes

6 tablespoons **cold leaf lard**, cut into 1/2-inch pieces (supermarket lard works fine as well)

1/2 cold **buttermilk**, or as needed

Directions

In a large bowl, combine the all-purpose flour, cake flour, sugar, salt, and baking powder. Cut in the butter and shortening with a pastry blender or two knives until the mixture resembles coarse crumbs with a few pea-sized piece of fat. (You can also use your fingertips, but work quickly or the fats will soften, and you want them to stay cold.) Stir in just enough buttermilk until the dough clumps together; you don’t want it wet.

Press the dough together and divide it in half. Shape each half into a thick disk and wrap each one in clear plastic wrap. Refrigerate until chilled, about 1 hour. Pie dough is easier to roll out if it is chilled but not rock hard. (The dough can be frozen, wrapped in plastic wrap and stored in a zip-tight bag, for up to 1 month. Thaw in the refrigerator overnight.)

Note: Unbleached cake flour can be purchased at many specialty food stores and online from www.kingarthurfLOUR.com. If you use bleached cake flour, be sure it isn’t self-rising flour.

Prebaking Pie Crust

To line the pie plate: On a lightly floured work surface, roll out 1 pastry disk into a round, 4 inches larger than the bottom of the plate you are using (of 5 inches for a deep-dish pie plate). Fit the dough into the pie plate. Fold under the excess dough at the rim of the pie plate. Flute the dough as desired. Refrigerate the pie shell for 15 to 30 minutes. Prick the bottom of the crust with a fork to vent it. Lay a piece of aluminum foil over the enter surface of the dough and press so it conforms to the pie plate. Fill the foil-lined shell with small dried beans. (These can be used over and over again, until they smell “off”.) Position an oven rack in the center of the oven and preheat the oven to 400°F.

For a partially baked pie crust, bake until the edge of the exposed dough is set and barely beginning to brown, about 15 minutes. Remove the foil with the beans.

For a fully baked pie crust, prick the crust again after you remove the foil and beans to keep it from puffing. Continue baking until golden brown, about 10 minutes more.