

Old-Fashioned Lattice-Top Apple Pie

Ingredients

Crust

- 2 1/2 cups all-purpose flour
- 1 tablespoon sugar
- 3/4 teaspoon salt
- 10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces
- 1/3 cup chilled solid vegetable shortening, diced
- 6 tablespoons (or more) ice water

Filling

- 1/2 cup sugar
- 1/2 cup (packed) golden brown sugar
- 2 tablespoons all-purpose flour
- 1/2 tablespoon lemon juice
- 2 teaspoons cinnamon
- 1/8 teaspoon ground nutmeg
- 3 pounds Golden Delicious apples, peeled, cored, thinly sliced
- Milk
- Additional sugar

Preparation

For crust:

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using on/off turns until mixture resembles coarse meal. Add 6 tablespoons ice water one at a time and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball; divide into 2 pieces. Flatten each into disk. Wrap each in plastic; chill 2 hours. (Can be made 2 days ahead. Keep chilled. Let dough soften slightly before rolling out.)

For filling:

Position rack in lowest third of oven and pre-heat to 400°F. Mix first 6 ingredients in large bowl. Add apples and toss to blend.

Roll out 1 dough disk on floured surface to 12-inch round. Transfer to 9-inch-diameter glass pie dish. Fold edge under, forming high-standing rim; crimp. Add filling. Roll out second dough disk on floured surface to 13-inch round. Cut into twelve 1-inch-wide strips. Arrange 6 strips across pie. Form lattice by arranging

6 strips diagonally across first strips. Gently press ends into crust edges. Brush lattice with milk. Sprinkle lightly with additional sugar. Bake pie 10 minutes. Reduce oven temperature to 375°F. Continue baking until juices bubble thickly and crust is deep golden, covering edges with foil if browning too quickly, about 1 hour 20 minutes. Cool on rack 1 hour. (Can be made 8 hours ahead. Let stand on rack.)