

# Double crust apple pie - thanksgiving - Tatte Bakery copycat

## Ingrédients

- 335g flour
- 1 pinch of salt
- 10g sugar
- 225g cold butter in small pieces
- 40g cold water
- 7 granny smith apples
- 2 teaspoons cinnamon
- 1 teaspoon ground nutmeg
- 60g sugar
- 75g melted butter
- 2 limes
- 1 egg

## Préparation

1. The United States celebrates Thanksgiving in 2 days, and so after the pecan pie, here is another of the pies that we find on their table at this time of the year, the (double crust) apple pie!
2. Two crusts, a lot of apples and that's it!
3. I found some info on their instagram account and website to create mine, and here is the result      Prep time : 40 minutes + rest + 50 minutes cooking For a 23cm pie : The dough : flour 1 pinch of salt sugar cold butter in small pieces cold water Mix the flour, salt and sugar.
4. Add the cold butter in pieces, crumble the dough, then add the cold water.
5. Form a ball, wrap it and place it in the refrigerator for 3 hours to 1 night.
6. Then divide the dough into two pieces and roll out each part to 2mm thickness and set aside in the fridge.
7. The apples : ranny smith apples 2 teaspoons cinnamon 1 teaspoon ground nutmeg sugar melted butter limes Peel the apples and cut them into thin slices.
8. Add spices, sugar, melted butter and lemon juice, mix well and let stand 30 minutes to 1 hour.
9. Cooking : 1 egg Brown sugar & white sugar Place the first dough in the buttered pan.
10. Brush the entire dough with the beaten egg.
11. Pour the apples inside, forming a dome, then cover with the second dough.
12. Weld the two doughs together well.
13. Make a 3 to 4cm diameter hole in the center, then make a few incisions in the dough.
14. Brush with beaten egg, then sprinkle with sugar mixture.
15. If you have time to let the tart rest in the fridge it is better (but not essential), the dough will keep its shape better when baking.
16. Bake in the oven preheated to 170°C for 45 minutes to 1 hour depending on your apples, the pastry should be golden brown at the end of the baking time and the apples should be melting (if the apples are not cooked enough and the pastry is already golden brown, you can cover it with a sheet of aluminum foil to finish the baking) Let cool, then enjoy!