



Sparkly Apple Slab Pie

PREP 25 MINUTES
TOTAL 1 HOUR 30 MINUTES
 PLUS CHILLING AND COOLING

- 3** c. all-purpose flour
- 1½** Tbsp. granulated sugar
- 1½** tsp. salt
- 1½** c. very cold butter (3 sticks), cut up
- ¾** c. cold water
- ⅓** c. cornstarch
- ½** tsp. ground cinnamon
- ½** tsp. ground ginger
- ¼** tsp. ground allspice
- 3** lbs. Golden Delicious apples, cored, peeled and chopped
- ½** c. brown sugar
- 4** tsp. lemon juice
- 2** Tbsp. heavy cream or milk
- 2** Tbsp. coarse sanding or turbinado sugar

1. In food processor, pulse flour, sugar and 1 tsp. salt until combined. Add half of butter; pulse until fine crumbs form. Add remaining butter; pulse just until coarse crumbs form. Add water in 2 batches, pulsing between additions and scraping side of bowl. Pulse just until dough starts to come together. Transfer dough to lg. bowl; gently knead 2 or 3 times until dough comes together. Divide into 4 equal-size mounds; shape into flat rectangles and wrap each tightly in plastic. Refrigerate at least 30 min. or up to 2 days.

2. Preheat oven to 400°F. Line 15" by 10" rimmed baking sheet with parchment paper. Spray lightly with nonstick cooking spray. In lg. bowl, whisk together cornstarch, cinnamon, ginger, allspice and remaining ½ tsp. salt. Add apples, brown sugar and

lemon juice, tossing until apples are well coated; set aside.

3. Place 1 piece dough on lightly floured work surface. Lightly flour dough and roll into 12" by 9" rectangle, lightly flouring and scraping as needed to prevent sticking. Transfer to prepared baking sheet, placing 9-in. side along longest side of pan. Repeat rolling with another piece of dough. Transfer to other side of prepared baking sheet, overlapping slightly with first piece of dough. Press seam together to seal. Spread apple mixture over dough in even layer.

4. Repeat rolling process with third piece of dough. Place rectangle on top of one side of apple mixture, arranging 9-in. side along longest side of pan. Repeat rolling process with remaining piece of dough. Place rectangle on top of other

side of apple mixture, overlapping slightly with other piece of dough. Press seam together to seal. Pinch edges of dough together to enclose filling. Brush top with cream and sprinkle with sugar. Cut 4 slits in top crust. Bake 1 hr. 10 min. or until top is deep golden brown. Cool on wire rack before serving. Pie can be made up to 1 day ahead and kept at room temperature, covered.

SERVES 12 About 430 cal, 4 g protein, 52 g carbs, 24 g fat (15 g sat), 2 g fiber, 430 mg sodium.