

Crowned Pie

by Lemon Drop from A Recipe Reborn

- Prep time: 30 minutes
- Cook time: 1 hour
- Yields one 12"/30 cm pie

US	Ingredients	Metric
2	puff pastry sheets	2
1 tbsp	lemon juice	15 mL
3	apples, peeled, cored and sliced	3
½ cup	butter, divided	115 g
2	whole eggs	2
1 ¼ cups	sugar or maple sugar	125 g
1 ½ cups	ground almonds	125 g
1 tbsp	lemon zest	6 g
1 tsp	ground cinnamon	2.5 g
1 tsp	kosher salt	6 g
1	egg yolk	1
1 tbsp	water	15 mL

1. Thaw the puff pastry according to the package directions.
2. Fill a medium bowl with water and stir in the lemon juice and the apples.
3. Heat 2 tbsp/30 g of butter in a medium pan over medium-low heat.
4. Strain the apples and discard the water.
5. Cook the apples in the pan until they are soft but not falling apart, about 7 minutes.
6. Drain any accumulated liquid and set the apples aside to cool.
7. In a medium bowl, whisk together the whole eggs, sugar, almonds, lemon zest, cinnamon and salt.
8. Melt the remaining butter and whisk it into the almond mixture.
9. Cover the bowl with plastic wrap and refrigerate it until the puff pastry is thawed.
10. Line a baking pan with parchment paper.
11. Using a pan lid or dinner plate, trim both puff pastry sheets into circles.
12. Transfer one puff pastry circle to the prepared pan.
13. Place the almond mixture and apples in the center of the puff pastry leaving a 1"/2.5 cm border. If you are adding a fève, bean or charm, press it into the filling.
14. Wet the border and carefully place the second puff pastry circle on top.
15. Gently press down on the border to seal.

16. Using the back of a knife, scallop the edges and draw a design into the surface of the pie without cutting through the pastry.
17. Cut a few vents into the top crust.
18. Refrigerate the uncooked pie for 30 minutes.
19. Preheat the oven to 375°F/190°C.
20. Whisk together the egg yolk and the water to make an egg wash.
21. Brush the egg wash on the top only, avoiding the scalloped edge.
22. Bake the pie for 15 minutes then set the temperature to 350°F/180°C and bake it for another 40 minutes or until the crust is puffed and golden brown.

Tip: Rotate the pan 3 times during baking to ensure the pie browns evenly.

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