PERFECT APPLE PIE

MAKES 1 DOUBLE-CRUST 9-INCH PIE

3 Tablespoons all-purpose flour + more for dusting countertop
1 recipe for double pie crust
1 large egg yolk
1 Tablespoon heavy cream, half-and-half, or whole milk
1 pound tart apples, such as Granny Smith
1 pound sweet apples, such as Fuji
1 pound soft apples, such as Golden Delicious
2 Tablespoons fresh lemon juice
¼ cup organic cane sugar + extra for optional sprinkling on crust
1 teaspoon ground cinnamon
pinch ground nutmeg
¼ teaspoon sea salt
1 Tablespoon unsalted butter, cut into small pieces

1. Roll one disk of pie dough on a lightly floured countertop, regularly checking to make sure disk is not sticking to counter. Roll into a 12-inch round. Fit pastry into a 9-inch pie plate. Roll second disk in the same manner. Transfer to a baking sheet and refrigerate pie shell and 12-inch round until ready to fill pie.
2. Preheat oven to 400 degrees. In a small bowl, whisk together egg yolk and cream.
3. Peel, core and slice apples crosswise into ¼-inch slices. Transfer to a large bowl and mix in lemon juice, sugar, flour, cinnamon, nutmeg and salt. Combine well. Arrange apple mixture in pie shell and dot with butter.
4. Place the rolled out disk on top of the apples and press down gently. Press together the dough at the rim of the pie plate to seal. Tuck top dough under bottom dough and crimp around the edge as you like. Brush the top of the pie with the egg wash and sprinkle with sugar, if desired. Cut three slits into the top center of the pie crust to allow steam to escape. If pie dough is feeling very soft, place pie in the freezer until firm.
5. Place pie on a baking sheet. Bake 20 minutes. Reduce oven temperature to 350 degrees. Continue baking until the crust is golden and the juices are bubbling and have thickened, about 40-50 minutes more. Transfer to a cooling rack to cool. Pie can be kept at room temperature for up to 2 days.