

## THE WAY THE COOKIE CRUMBLES



### Apple Slab Pie (slightly adapted from Smitten Kitchen)

#### Crust:

3¾ cups (18 ounces) all-purpose flour  
1½ tablespoons sugar  
1½ teaspoons table salt  
24 tablespoons (3 sticks) unsalted butter, very cold  
¾ cup very cold water

#### Filling:

3½ to 4 pounds apples, peeled, cored, and chopped into approximately ½-inch chunks (about 8 cups)  
⅔ to ¾ cup sugar (depending on how sweet you like your pies)  
3 tablespoons cornstarch  
1 teaspoon ground cinnamon  
⅛ teaspoon table salt  
1 tablespoon lemon juice

#### To finish:

2 tablespoons heavy cream

#### Glaze:

½ cup confectioners' sugar  
1 tablespoon milk  
1 teaspoon vanilla extract

1. For the crust: Mix the flour, sugar, and salt in a food processor. Cut the butter into ½-inch cubes; add to the food processor and pulse until the largest pieces are pea-sized. Transfer the mixture to a bowl; stir in the water. Divide the dough in half and wrap each portion in plastic wrap; chill at least 1 hour or up to 2 days. If chilled longer than an hour, leave the dough at room temperature for at least 30 minutes to soften before rolling.
2. For the filling: In a small bowl, combine the sugar, cornstarch, cinnamon, and salt. In a large bowl, toss the apples with the lemon juice. Add the sugar mixture and stir to evenly coat.
3. Adjust a rack to the middle position and heat the oven to 375 degrees. Line the bottom of a 15-by-10-inch (or something roughly equivalent) baking pan with parchment paper.
4. On a lightly floured surface, roll one portion of the dough to a 18-by-13-inch rectangle. Transfer the dough to the prepared baking sheet. If it breaks, patch the pieces together. The dough should overhang the pan rim. Roll out the second portion of dough to a 16-by-11-inch rectangle.

5. Spread the apple mixture evenly over the crust-lined pan. Top with the second portion of dough. Seal the edges of the two sheets of dough together, trimming excess if necessary. Crimp the edges if you'd like. Cut about twelve 2-inch slits into the top crust. Brush the top crust and edges lightly with the 2 tablespoons heavy cream.
6. Bake until the crust is golden brown and the filling is bubbling, 40-45 minutes. Remove the pie from the oven and transfer to a cooling rack. Cool about 45 minutes, until the pie is warm but not hot. (Can also be stored overnight at room temperature.)
7. For the glaze: In a small bowl, combine the confectioners' sugar, milk, and vanilla extract. Drizzle the glaze over the cooled pastry.