

Brown Paper Bag Apple Pie: The Secret to Perfect Crust

(such as Gold Medal) (about 11 1/3 ounces)



OVEN
425°F

TIME
15 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 2 2/3 cups bleached all-purpose flour (such as Gold Medal) (about 11 1/3 ounces)
- 1 teaspoon kosher salt
- 2/3 cup vegetable or canola oil
- 6 tablespoons whole milk
- 4 medium (7-ounce) Granny Smith apples, peeled and cut into thin (1/4-inch-thick) wedges (about 5 cups)
- 2 tablespoons cornstarch
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon kosher salt
- 1/8 teaspoon ground allspice
- 1/8 teaspoon ground cloves
- 1 cup plus 2 teaspoons granulated sugar, divided
- 3 tablespoons cold unsalted butter, cubed, divided (1 tbsp for filling, 2 tbsp for topping)
- 1 large brown paper grocery bag (clean, unfolded)

Swaps and Notes:

Flour: Bleached all-purpose flour like Gold Medal is traditional for this specific crust texture, but unbleached all-purpose flour should also work.

Oil: Vegetable or canola oil is standard for this "oil pie crust" which is known for its tenderness. Do not substitute with butter or shortening in the dough.

Milk: Whole milk adds richness to the dough. Any

dairy or non-dairy milk should work.

Apples: Granny Smith apples are preferred for their tartness, which balances the sweetness of the filling, and their ability to hold their shape during baking. You can use a mix of apples (e.g., Granny Smith with Honeycrisp or Fuji) for more complex flavor, but ensure they are firm baking apples.

Spices: The blend of cinnamon, nutmeg, allspice, and cloves creates a classic, warm apple pie flavor. Feel free to adjust to your preference.

Sugar: Granulated sugar is used for both the filling and a sprinkle on top.

Butter (cubed): Cold butter dots on the filling and top crust add richness and promote browning.

Brown Paper Bag: Use a standard, clean, unprinted brown paper grocery bag. Do not use plastic bags, foil, or waxed paper, as they are not safe for this method. The bag creates a humid environment for even baking.

DIRECTIONS

1. **Baking this :** Brown Paper Bag Apple Pie involves a special technique for the crust and a flavorful filling that comes together beautifully.
2. **Preheat : Oven & Prep Dough:** Preheat your oven to 425°F (225°C). In a large mixing bowl, using a fork, stir together the 2 2/3 cups all-purpose flour and 1 teaspoon kosher salt. Add the 2/3 cup vegetable or canola oil and 6 tablespoons whole milk to the dry ingredients; stir until the dough just starts to come together. Gently knead the dough using your hands until it forms a smooth ball and no dry streaks of flour remain.
3. **Divide & : Chill Dough:** Divide the dough in half. Flatten each half into a disk, making one disk slightly larger than the other (this will be for your bottom crust). Cover both disks tightly with plastic wrap and set them aside at room temperature while you prepare the filling. Clean and dry the mixing bowl.
4. **Prepare : Filling:** Gently toss together the peeled and thinly sliced Granny Smith apples, 2 tablespoons cornstarch, 1 1/2 teaspoons ground cinnamon, 1/2 teaspoon ground nutmeg, 1/4 teaspoon kosher salt, 1/8 teaspoon ground allspice, 1/8 teaspoon ground cloves, and 1 cup of the granulated sugar in the cleaned large bowl until all the apple wedges are thoroughly combined and coated with the spices. Set the apple mixture aside, and let it stand for 15 minutes, stirring occasionally, until the sugar is moistened and the apples start to release some juice.
5. **Roll : Out Bottom Crust:** Unwrap the larger dough disk. Place it between two sheets of parchment paper. Roll out the dough to a 13-inch round, about 1/8 inch

thick. Carefully peel off the top sheet of parchment paper. Invert the dough into a standard 9-inch pie plate, centering it; discard the parchment paper. Gently press the dough into the corners of the pie plate. Trim any overhang dough around the edges, leaving about 1/2 inch. Use any scraps to patch small holes or thin spots in the crust if needed.

6. **Fill the :** Pie: Transfer the prepared apple filling into the prepared pie plate, mounding it slightly in the center. Dot 1 tablespoon of the cubed cold unsalted butter evenly over the apples.
7. **Roll :** Out Top Crust: Unwrap the smaller disk of dough. Place it between two sheets of parchment paper. Roll it out to a 12-inch round, about 1/8 inch thick.
8. **Place :** Top Crust & Crimp: Carefully peel off the top sheet of parchment paper. Invert the dough round over the apple filling; peel off and discard the remaining sheet of parchment paper. Trim any overhang dough as needed; use scraps to patch any holes, if needed. Press the edges of the top and bottom dough together firmly, and crimp as desired for a decorative seal.
9. **Vent & :** Butter/Sugar Top: Cut 3 small vents into the top of the pie with a sharp knife, being careful not to cut too close to the edges. These allow steam to escape during baking. Dot the top of the pie with the remaining 2 tablespoons of cubed cold unsalted butter, distributing them evenly. Sprinkle the entire top of the pie evenly with the remaining 2 teaspoons of granulated sugar.
10. **Bake in :** Bag: Carefully place the entire pie (in its pie plate) inside a clean, unfolded brown paper grocery bag. Fold over the open end of the bag tightly to secure it, creating a sealed pouch around the pie. Transfer the bagged pie to a baking sheet.
11. **Bake & :** Cool: Bake in the preheated oven for 50 minutes to 1 hour. The bag will puff up, which is normal. After baking, carefully remove the baking sheet with the bagged pie from the oven. Using scissors, carefully cut open the end of the brown paper bag and gently slide the pie out onto the baking sheet. Let the pie cool completely on a wire rack before serving, for about 2 hours. This allows the filling to set.

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