



Cheese Entrees & Sides

Cooper® Cheese Crust Spiced Apple Pie



SHRED



Serves: 8

Ingredients

- **Crust:**
 - 2 cups all-purpose flour
 - 1 cup Cooper® Sharp White cheese, shredded
 - 1/2 teaspoon kosher salt
 - 1 stick cold unsalted butter, cubed
 - 7 tablespoons ice water
- **Filling:**
 - 1 cup light brown sugar, packed
 - 3 tablespoons all-purpose flour
 - 4 teaspoons cornstarch
 - 2 teaspoons ground cinnamon
 - 1/2 teaspoon ground ginger
 - 1/2 teaspoon salt
 - Pinch of ground cardamom
 - 6 tart apples, such as Granny Smith, peeled and sliced to 1/2-inch slices
 - Zest of 1 1/2 lemons, finely grated
 - 1/4 cup fresh lemon juice
 - 3 tablespoons cold unsalted butter, cubed

Directions

1. TO MAKE THE CRUST:

In a food processor, pulse flour with Cooper® cheese and salt. Add butter and pulse until the mixture resembles a coarse meal, with some pea-size pieces of butter still visible. Sprinkle in ice water and pulse until the dough starts to come together. You should still see small pieces of butter. Scrape the dough out onto a work surface and pat it into a disk. Wrap in plastic and refrigerate until chilled, at least 1 hour or up to 3 days.

2. Preheat the oven to 400°F.

3. In a bowl, combine brown sugar, flour, cornstarch, cinnamon, ginger, cardamom, salt, and cloves. Stir in apples, lemon zest, and juice.

4. On a lightly floured work surface, roll the dough out to a 16-inch circle. Transfer to a greased 10-inch glass or ceramic pie plate. Do not trim the overhang. Mound the filling in the crust and dot with the butter. Fold the overhanging dough over the filling, turning the pie plate and slightly pleating the dough as you work your way around the pie. The apples in the center will remain exposed.
5. Bake the pie for 15 minutes, then cover with a sheet of aluminum foil. Reduce the oven temperature to 350°F. Bake for an additional 50 minutes. Remove the foil and bake for 15 to 20 minutes longer, until the filling is bubbling in the center. Transfer the pie to a rack and let cool completely at least 4 hours.
6. Serve nice big slices to everyone who wants one (everyone will want one), add a scoop of ice cream if you like (I mean, why not?), and savor the deliciousness!