

# J. Rickards Winery



## CAST IRON APPLE PIE

Prep time: 4 hr 10 min | Cook time: 1 hr 5 min | Rest time: 30 min | Total time: 5 hr 45 min | 8 servings  
Recommended wine pairing: *J. Rickards Twilight Late Harvest Sémillon* -OR- *dry Sémillon*

### INGREDIENTS

- 2 lbs Granny Smith apples, peeled & sliced
- 2 lbs Fuji apples, peeled and sliced
- 1 375ml bottle *J. Rickards Twilight Late Harvest Sémillon*
- 1 tsp ground cinnamon
- ¾ cup + 2 Tbsp granulated sugar, separated
- ½ cup butter
- 1 cup firmly packed light brown sugar
- 1 (14.1 oz) package refrigerated pie crusts
- 1 egg white

### DIRECTIONS

- 1 Preheat oven to 350°F. Place peeled and sliced apples in a large bowl and pour in the *J. Rickards Twilight*. Soak for 4 hours.
- 2 After soaking, toss the apples with cinnamon and ¾ cup granulated sugar.
- 3 Melt butter in a 10-inch cast iron skillet over medium heat. Add brown sugar and cook, stirring constantly, 1–2 minutes or until sugar is dissolved. Remove from heat, and place 1 pie crust in skillet over brown sugar mixture. Spoon apple mixture over the pie crust in the skillet, and top with remaining pie crust.
- 4 Whisk egg white until foamy. Brush top of pie crust with egg white. Sprinkle with remaining 2 Tbsp granulated sugar. Cut 4 or 5 slits in top for steam to escape.
- 5 Bake for 1 hour, or until golden brown and bubbly. If necessary, shield with aluminum foil during the last 10 minutes or so to prevent excessive browning. Cool on a wire rack for 30 minutes before serving.