

Apple pandowdy is a bit like an apple pie but with fluffy cake on top. Do you have an apple tree? If your apples are too tart to eat raw, they will be delicious in baked desserts.

Apple Pandowdy

This pandowdy recipe calls for sugar, however you may substitute 2/3 cup molasses for the sugar in the filling if you prefer. You can use your favorite baking apples for the filling. You can use a combination of McIntosh and Granny Smith.

For an easy "dowdy" crust, simply cut the pie dough into 2 inch squares and arrange in a patchwork pattern over the apples.

For the dough

- 1 1/8 cups all-purpose flour, plus extra for dusting the work surface
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1/2 cup (1 stick) cold unsalted butter, cut into about 8 pieces
- 1 egg yolk
- About 3 tablespoons of ice water, plus more if necessary

Preheat the oven to 375 degrees F. Lightly grease an 8 inch square or 9 inch round baking pan.

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To make the dough

1. In a bowl of a food processor, combine flour, salt, and sugar and pulse once or twice. Add butter and process about 10 seconds, until the butter and flour



If your pie crust becomes soft and soggy during baking, try warming the pan before placing it the under crust.

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are blended and the mixture has the texture of cornmeal. To mix by hand: Cut the stick of butter into bits and rub the butter and flour very quickly between your fingers, or cut the butter into flour with a pastry blender.

2. Place the mixture in a bowl and add egg yolk and ice water. Use a wooden spoon or rubber spatula to gradually gather the mixture into a ball: if the mixture seems dry, add another 1/2 tablespoon of ice water. Form the dough into a ball with your hands. Wrap dough in plastic, flatten into a small disc, and freeze 10 minutes (or refrigerate 30 minutes) to ease rolling.
3. While the dough is chilling, prepare the filling.

Silver or Gold Wedding Anniversary Candy Bouquet



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For the filling

- 6 cups peeled, cored, and thinly sliced apples (about 6 medium apples)
 - 1/2 cup firmly packed brown sugar
 - 1 tablespoon fresh lemon juice
 - 3/4 teaspoon ground cinnamon
 - 1/8 teaspoon ground nutmeg
1. In a large mixing bowl, stir the apples with the brown sugar, lemon juice, cinnamon, and nutmeg. Spread the mixture in the prepared pan.
 2. To roll the dough: Unwrap the dough and place on a floured work surface, and sprinkle top with flour. (If dough is hard, let it rise a few minutes. It should give a little when you press your fingers into it.) Roll with light pressure from the center out. Add flour to the dough if it sticks. Roll, adding flour, rotating dough and turning over once or twice. When dough is about 10 inches in diameter and less than 1/4 inch thick, place over fruit, tucking the edges of the dough under the side of the fruit. You may also cut the dough in small squares.

For the topping

- 1 tablespoon milk
 - 2 tablespoons granulated sugar
 - 1/2 teaspoon ground cinnamon
1. Brush the top of the dough with the milk. Combine the sugar and the cinnamon, and sprinkle on top.

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2. Bake 30 to 40 minutes or until the crust is golden. Serve warm with vanilla ice cream.