



MINUS8
VINEGAR & VERJUS

RECIPE CARD

APPLE 8 PIE



APPLE8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre

Apple 8 is apple cider vinegar that tastes like fresh pressed apple cider. Amazing in cocktails, savoury foods, and desserts.

FILLING

Serves: 12

Prep Time: 10 min

Cooking Time: 15 min

Ingredients:

Filling:

- 3 Medium apples (Granny Smith, Northern Spy or good pie apples), sliced thinly
- 1 tbsp Lemon juice
- 1 tbsp Maple syrup
- 2 tbsp Light brown sugar
- 1 tbsp All-purpose flour
- 1 tsp Cinnamon (nutmeg, ginger, allspice, or vanilla for variations)
- 1 tbsp Apple 8 Cider Vinegar
- ½ tsp salt
- 1 tbsp butter (crumbled on top, right before baking the pie)



Method

- Slice apples thinly and squeeze a lemon over top; stir to combine.
- Add brown sugar, flour, maple syrup and cinnamon over top of apples.
- Stir to mix ingredients.
- Heat apples on the stove over medium heat for 15-20 minutes until soft. Stir occasionally. You want the apples to be soft.
- When done, stir in 1 tbsp Apple 8 Cider Vinegar.

Serving Suggestions: Serve the apple pie with vanilla ice cream and a drizzle of Apple 8 Cider Vinegar over top.



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CRUST

Serves: 12

Prep Time: 12 min

Cooking Time: 45 min

Ingredients:

Crust:

5 cups flour

1 tsp. salt

1 pkg. (454g or pound) lard

Then add on cup of liquid which includes:

1 beaten egg

1 Tbsp. Apple 8 Cider Vinegar

Water

Method

Adjust a rack to sit on the lowest position in the oven. Preheat the oven to 400° F. Place one Apple 8 Cider Vinegar pie crust into a 9" pie plate. Line with a sheet of parchment paper large enough to hang over the edges of the plate, and fill with pie weights.

Bake the crust on the lowest rack for 15-17 minutes, until the edges of the crust are the slightest bit golden and the center of the crust is matte. Remove the crust from the oven and carefully lift off the parchment and pie weights. Increase the oven temperature to 425° F. Transfer the apple filling mixture into the blind-baked pie crust. With clean hands, tear 1 tbsp. of butter into pea-size pieces and sprinkle over the apple filling mixture.

Place the second pie crust on top of the pie. Using a fork, crimp the edges of the pie together. Poke the center of the pie with the fork two to three times, creating holes for steam to escape. You may choose a lattice design. Use a fork to beat an egg with one teaspoon of water. Lightly brush the egg in a thin layer over the surface of the pie. Sprinkle granulated sugar on top if desired. Cover the edges of the pie with a pie guard or strips of aluminum foil. Transfer the pie to the lowest rack of the preheated oven.

Bake for 20 minutes, then reduce the oven temperature to 350° F. Bake for 25-30 minutes longer, until the crust is golden and the juices are bubbling slightly at the edges. Remove the pie from the oven. Allow to sit at room temperature for at least 4 hours before slicing and serving.