



1 package Pillsbury crust – room temperature
 6 – 8 large apples (4 lbs) – preferably Granny Smiths due to their tangy taste
 (1 oz. balsamic vinegar if using apples other than granny smith to give it tang)
 ½ lb (2 sticks) unsalted butter (try to keep “cool”, not cold or at room temperature)
 ½ lb sugar & 3 tsp
 6 tbsp all-purpose flour
 4 tbsp tapioca
 1 tsp cinnamon
 ½ tsp black pepper
 ¼ tsp nutmeg
 ¼ tsp salt
 Aluminum foil – one sheet long enough to line 1-inch deep boiler pan and one sheet long enough to make a tent over the pie to cover while baking. 1 toothpick (with American Flag attached at top)

Butterhorn Mountain Apple Pie
Makes one 9-inch pie
Preparation time: 30
Baking time: 60 minutes
Broiling time: 3-5 minutes

You will need to remove your top oven rack as the pie should be baked at one level below center in the oven and is quite tall. (Cautionary note: do not be alarmed by the amount of “pie-runoff” that spills over from the pie as this is considered normal due to the amount of apples, butter, fun and love you have put into making this pie. That is why we recommend placing the pie into a one-inch deep broiler pan lined with aluminum foil and to not take the pie plate off the broiler pan when removing the pie from the oven during the baking process)

1. Pare and core apples. Cut each apple into quarters then cut each quarter into 5 – 6 evenly spaced slices.
2. In a separate bowl place sugar, flour, tapioca, salt, pepper and half of the cinnamon & nutmeg. Keep 3 tsp sugar aside and separate.
3. Mix the dry ingredients thoroughly.
4. Preheat oven to 375 degrees.
5. Place ½ of the cut apples in with dry ingredients and toss with wooden spoon until all slices are covered.
6. This is going to be a messy pie so precautions need to be taken as follows:
7. If using a glass pie plate be sure to spray with a non-stick cooking spray and line a 1-inch deep broiler pan with tin foil.
8. Place one of the pie crusts into the sprayed glass pie plate.
9. Using the larger slices of the coated apple slices arrange them the pie plate in concentric rings with the wider edge of the slice towards the outside of the pie plate and the narrow edge towards the center.
10. Fill the inner circle with the smaller coated apple slices.
11. Continue in this fashion until you have placed all the slices from this mixture or if the slices are level across the pie plate.
12. You should have plenty of dry mix left in the bowl and very few coated apple slices remaining at this point.
13. At this point if not using granny smith apples, sprinkle half of the Balsamic vinegar over the apple slices that have been placed in the pie plate.
14. Take your wooden spoon and sprinkle in some of the dry mixture into the nooks and crannies of the concentric-placed apple slices to fill in any voids that may be present
15. Cut up two-thirds of one stick of unsalted butter into ¼ inch pats and place on top of the mixture in the pie plate.
16. Sprinkle half of the remaining cinnamon over these butter pats.
17. Place remaining slices of apples into the dry mix bowl and toss until coated,
18. Continue building the mountain of slices in similar concentric circles that will grow smaller as they reach the apex of the pie.
19. Sprinkle in remaining balsamic vinegar if not using granny smith apples.
20. Use the remaining apple slice dry mix to fill in the nooks and crannies of the apple slices at the top of the pie.
21. Carefully apply 1/3 stick of butter (cut into ¼ inch thick pats) and place evenly on top of these apple slices - they will adhere to the dry mixture at an angle.
22. Carefully lay the top crust on pie and using both hands firmly push down and mold to the conic shape the apple slices have produced by pressing down in all directions to form the top crust to the slices with the objective of not leaving any air pockets.
23. Seal the two pie crusts together around the edge where they meet by pinching the dough together.
24. Using your paring knife make six to ten vent holes around the sides of the cone.
25. Poke a toothpick hole in the very top of the pie crust (remove toothpick immediately and do not bake in oven with pie)
26. Place pie dish in broiling pan lined with aluminum foil. Put into and preheated 375 degree oven and bake for 15 minutes uncovered. Reinsert toothpick (and remove immediately) to make sure the hole at the top of the pie has not closed during baking.
27. Make a loose tent of aluminum foil to cover the pie, trying not to touch the foil to the crust as the crust may stick to the aluminum foil.
28. Place pie back into the oven (covered with the foil “tent”) and bake for 30 minutes.
29. Melt remaining unsalted butter.
30. Remove pie (along with broiler pan) from oven, take off aluminum foil “tent” and put broiler pan with pie on it back into the oven and bake for 15 minutes.
31. Remove pie (along with broiler pan) again, from the oven. Reinsert (and immediately remove) toothpick to make sure the hole has not closed during baking.
32. Set oven to broil.
33. Baste the pie with the remaining butter (melted), allowing the butter to soak into the crust.
34. Sprinkle remaining 1/8 tsp cinnamon in pattern of your choice on top of the pie. Then sprinkle remaining 3 tsp of sugar over cinnamon and the entire top crust of the “mountain” and place pie (still on the broiler pan) back into the oven.
35. Broil with oven door ajar until sugar caramelizes (approx 3-5 minutes). Do not leave the pie unattended.
36. Remove pie (along with broiler pan) from oven and let cool for at least a half hour. It will be a little messy to take off the aluminum foil, so be sure to have someone help you by holding down the foil and broiler pan when removing the pie plate. We consider it a “badge of honor” to have the gooey bottom of the pie plate to show how much fun and love have burst forth from the pie even before it has been cut.



Place American Flag on top of pie and enjoy. Sincerely, Doris & Marc Cramer Santa Rosa Beach, Florida