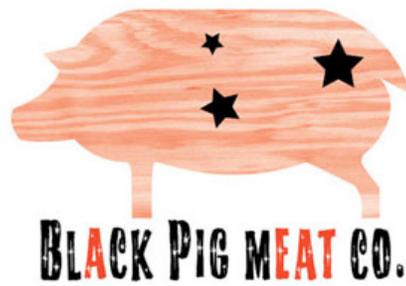


**ZAZU**  
kitchen + farm



tara's most awesome sebastopol gravenstein crunch apple pie  
*serves 8*

for the crust:

2 1/2 cups all purpose flour  
1 teaspoon salt  
6 ounces cold unsalted butter, cut into 1/4 inch cubes  
1/2 cup of shortening or lard, cold  
6-8 Tablespoons ice water

Combine the flour and salt in a food processor; pulse to mix. Add the butter and shortening and pulse a few times, shaking the bowl in between to loosen. The mixture should resemble coarse cornmeal, with the butter the size of large peas. Sprinkle 6 tablespoons of ice water over flour mixture. Pulse a couple times. If you pinch some of the crumbly dough and it holds together, it's ready. If it doesn't, keep adding water, a tablespoon at a time, until it just begins to clump together. Dump the dough out onto your work surface. It's alright if this is a little crumbly, resist the temptation to knead, instead just press into a ball and flatten, wrapping each in plastic. After dough is chilled for an hour or so, you're ready to roll out. Lightly flour your surface, and starting from the center, roll your disc into a circular shape, always from the middle out. This ensures an even roll. Continue to dust lightly with flour and rotate the dough, working quickly so as not to warm the dough too much. You should finish at about an 1/8th of an inch. Gently fold into quarters and lay into a pie pan, with the point in the center. Gently unfold, pressing lightly into the bottom and sides. Trim the edges, leaving an inch or so - then fold this under and crimp your edges by pinching together or pressing with a fork. Chill while you make the filling.

for the filling:

5 pounds Gravenstein apples, peeled and sliced into 1/4 inch  
1 1/2 cups brown sugar  
a squeeze of lemon  
a small pinch of salt  
1 teaspoon cinnamon  
1/3 cup flour  
2 tablespoon soft butter  
Mix together and place in pie shell, making sure apples settle to the bottom and mound up high.

for crunch topper:

1/2 cup brown sugar  
1/2 cup flour  
1/2 cup oatmeal  
1/2 cup butter, chilled

Pulse all the ingredients in food processor until the mixture resembles coarse crumbs. Generously top apple filling with the crunch topping, place pie pan on a sheet pan and bake for about one hour at 350 degrees, rotating every 20 minutes. Juices will have bubbled up and thickened, and crust will be golden brown. Let pie sit for at least an hour before slicing to set. Serve with vanilla bean whip or vanilla gelato.