

Salted Rosemary Caramel Apple Pie

My pie crust recipe is an adaptation of the one I learned in class at [Art Of The Pie](#). The class is an amazing experience – if you want to take your pie crust to the next level, it's a must. But, my version is a very dry, flakey crust - not the easiest to work dough to work with, so if you'd rather use your own pie crust recipe, please do!

Ideally, you'll make the rosemary sugar at least 24 hours ahead of the pie, (at the same time you make the crust) but if you don't you can always just double the amount of rosemary you add to the pie filling. The caramel for this pie stays soft - any sauce you don't need to coat the apples can be drizzled on top of the pie when you serve it. Drizzle it over vanilla ice cream, you have an instant caramel apple sundae.

1 cup sugar
6 fresh rosemary sprigs

2 1/2 cups whole wheat pastry flour
1 tablespoon raw sugar
1 teaspoon salt
1/2 pound (16 tablespoons) very cold butter chopped into small pieces
4-8 teaspoons ice water.

12 cups chopped apples
1/8 cup lemon juice
3 tablespoons vanilla
1 cup rosemary sugar
1/3 cup organic corn starch
8 tablespoons butter
1/2 cup whole milk
1 teaspoon salt - more to taste

2 tablespoons finely chopped fresh rosemary
1 cup chopped toasted pecans

1 egg, beaten with a tablespoon of water
Raw sugar for sprinkling.

Rosemary Sugar:

Combine the sugar and the rosemary in a pint size canning jar, and seal tightly. Leave it for at least 24 hours, and up to a week.

For the Pie:

Combine the flour, sugar and salt in a large bowl. Cut the butter in to small pieces over the flour, and then work the butter into the flour with your fingers, until just incorporated. If you can still see some whole bits of butter, that's fine.

Sprinkle half of the ice water over the dough and combine with a fork. Use your hands to mix it up a little more – if you can form the dough into any kind of ball you are good to go – if not, add more water and repeat the process. When you can form the dough into two balls (a little dry and crumbly is just fine – better a dry pie dough than a wet one), do so, and wrap them tightly in plastic wrap. Refrigerate the dough for at least two hours, and preferably overnight.

Preheat the oven to 400°F. Cut all the apples into bit sized pieces – (they will cook down some, so don't make them too small, or you'll have apple sauce. I don't peel the apples, but this is your pie!)

Mix the apples with the lemon juice and vanilla and set aside.

In a large sauce pan, over medium high heat, stir the rosemary sugar (take out the whole sprigs of rosemary), the corn starch, and the butter until the butter melts, and the mixture starts to bubble and turn dark brown. This should take about 8 minutes, and you don't have to stir it constantly - yet. Add the milk and the salt, and return to a boil, stirring vigorously – this should all happen very quickly.

Add the apples and stir well, until the caramel returns to a boil. Let it cook for a few minutes longer, (keep stirring!) until you like the color, and then remove the caramelized apples from the heat, and set them aside to cool.

Roll out the bottom half of the pie dough. I do this using a plastic [pie crust bag](#), but you can also do it between pieces of fresh plastic wrap. Don't worry if it is crumbly and hard to work, or seems like it will fall apart – it will all come together fine. And if you really can't get it to come together, you can sprinkle the dough with a little more water. But only as a last resort!

Line a pie pan with the bottom crust, and add the apples using a slotted spoon – you want to leave most of the caramel sauce behind in the pot. When half the apples are in the pie pan, sprinkle on the rosemary and the chopped pecans, and then add the rest of the apples. You may have a few apples slices left over, but be generous filling the pie, as the apples will shrink during baking.

Roll out the top crust, and top your pie, sealing the edges, and rolling them back from the rim of the pie pan. Brush the pie all over with the egg wash, and sprinkle with the raw sugar. Cut vents in the pie – at least 4 and as many as you like.

This pie will leak a little in the oven; put a baking sheet (or a sheet of foil) on the bottom of the oven to catch the drips. Bake at 400°F for a half an hour, and then turn the heat down (without opening the oven) to 370°F and bake for another half hour, till the pie is golden brown and bubbling. Cook on a rack for at least two hours.

Serve the pie with whipped cream, or vanilla ice cream, and the reserved caramel sauce.