



KIM'S APPLE PARMESAN PIE

PREP TIME

15 MIN

COOK TIME

1 HOUR

TOTAL TIME

1 HOUR 15 MIN

SERVINGS

EIGHT

DRY CREEK VINEYARD WINE PAIRING

DRY CHENIN BLANC



INGREDIENTS

FOR THE CRUST AND FILLING:

- Frozen or homemade pie crust, for 9-inch pie pan
- 10 tart apples (such as Granny Smith or Gravenstein), sliced
- 1 tbsp fresh lemon juice
- 3 tbsp K&D Mercantile Estate Honey
- 2 tbsp all-purpose flour
- 1 tbsp ground cinnamon

- ¼ tsp ginger powder
- 1 tbsp butter, unsalted, softened

FOR THE TOPPING:

- ¾ cup granulated sugar
- ¾ cup all-purpose flour
- ½ cup Parmesan cheese, freshly grated
- 8 tbsp butter, unsalted, cut into ¼" cubes, softened

METHOD

Preheat oven to 375°F. Grease a 9-inch pie pan with nonstick cooking spray. Line the bottom of the pan with pie crust, trimming the excess off the sides. In a large bowl, fold together all filling ingredients and spoon mixture into the pan.

To make the topping, combine flour, sugar and cheese in a large bowl. Add butter and mix until a crumb forms. Sprinkle all of the topping evenly over the pie until fully covered. Bake at 375°F for 1 hour, or until the top is golden brown. Cool at least 2 hours before serving.

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