





remaining disk can be frozen. The one you are using should be wrapped in plastic wrap and refrigerated at least one hour (or up to two days if you want to get a head start) while you make the topping and filling.

### **MAKE TOPPING**

- 3/4 cup unbleached all purpose flour
- 1/2 cup (packed) golden brown sugar
- 1/4 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon ground allspice
- 2 tablespoons coarsely grated crystallized ginger
- 1/4 cup ground flax meal
- 1/2 cup walnuts
- 8 tablespoons chilled unsalted butter, cut into 1/2-inch cubes
- 1/2 cup old-fashioned oats

It really helps to have a food processor for this but you can certainly do this without one. It might just be a coarser blend for the topping and that's perfectly okay. But if you do have a processor, blend the first 6 ingredients in processor. Add the crystallized ginger, flax meal, and walnuts and process until ground fairly fine. Add butter; using on/off turns, blend until moist dough forms (mixture will resemble wet sand). Add oats; using on/off turns, mix briefly, leaving half of oats whole. Set in the refrigerator until you are ready to assemble the pie.

### **MAKE FILLING**

- 1 1/2 pounds Granny Smith apples (about 3 medium)
- 2 pounds McIntosh apples (about 4 large)
- 2 tablespoons juices and 1 teaspoon zest from 1 lemon
- ½ cups sugar
- 2 tablespoons brown sugar, firmly packed
- 2 tablespoons all-purpose flour
- 1/4 teaspoon table salt
- 1 generous teaspoon cinnamon
- 1/4 teaspoon freshly ground nutmeg
- 1/4 teaspoon ground allspice



Peel and quarter apples, cutting away core and seeds. Cut each quarter in thirds to make chunks rather than slices of apples. Toss the chunks with the lemon juice and zest as you work with them to keep them from browning. Toss with remaining ingredients and set aside.

Remove the plastic wrap from the cold dough. Place a sheet of parchment paper on work surface; lightly flour parchment. Place dough disk on parchment; sprinkle very lightly with flour. Cover with another sheet of parchment; roll to 9" round. Carefully remove the top sheet of parchment and sprinkle the reserved  $\frac{1}{2}$  cup of oats across the surface of the dough. Replace the parchment paper (reversing it if the paper is especially sticky) and continue to roll the crust to approximately 12" so that the oats are embedded in the crust. Again, carefully remove the top sheet of parchment paper. The dough may have gotten fairly soft at this point which will make it challenging to get it into the pie plate. Using bottom parchment as aid, invert crust, oat side down, into 9" glass pie pan. Press crust gently into pie dish. If the dough is too moist to work with and it is difficult to remove the parchment paper without tearing the crust, put the pie plate in the refrigerator or even the freezer to allow the butter and shortening to firm up, about 10-15 minutes. Once the dough is firm again, carefully remove the parchment paper. If you rip the dough in places, just patch it together.

Stir filling and transfer to pie plate, mounding in the center of the pie plate, including all the reserved juices and spices that have settled to the bottom of your bowl. Gently distribute the topping evenly over the top of the filling, ensuring that there are no spaces or gaps.

Position rack in center of oven; preheat to 400°F. Place rimmed baking sheet in bottom of oven to catch spills.

Bake pie until topping is golden, about 40 minutes. Reduce oven temperature to 350°F. Bake until apples are tender when pierced with small sharp knife, covering pie loosely with foil if topping and crust are browning too quickly, about 45 minutes longer. Cool pie on rack until slightly warm, at least 1 hour. Serve warm or at room temperature.