

Apple Dowdy

Makes a 10" round or 9" square baking dish.

This is my adaptation of a recipe purportedly favored by Abigail Adams. It is called a "dowdy" because the top crust is broken into the filling after it is first browned—I suppose to make it less glorious. I use the Cooks Illustrated pie crust because it is much easier to work with than the original recipe along with the Adam's filling.



Molasses gives this dish its distinctive flavor. Adams probably used Newtown Pippin apples which aren't readily available, so I use a mix of granny smith and JonaGold. Begin by making the dough described in the Vodka pie crust recipe. I add cornstarch to the apple filling help the apples set when cool.

Ingredients

- 5 large apples (8 cups sliced)
- 1/2 cup sugar + 1 Tbsp. (divided)
- 1/2 tsp. cinnamon
- 1/4 tsp. salt
- 1/4 tsp. nutmeg
- 2 Tbsp. corn starch
- 1/2 cup molasses
- 3 Tbsp. unsalted butter
- 1 Tbsp. milk or cream

Equipment

- Basting brush

Apple Dowdy:

☑	Description	Time (min)
	Set oven to 450°	
	In a bowl, combine 1/2 cup sugar, 1/2 tsp. cinnamon, 1/4 tsp. salt, 1/4 tsp. nutmeg, 2 Tbsp. cornstarch	3
	Peel and slice 5 cups of apples	15
	Toss apples with dry ingredients to coat	1
	Mix 1/2 cup molasses with apples	1
	Roll out larger disk of dough (see Vodka pie crust) and line baking dish. Leave 3/4" extra around the edge.	3
	Transfer apples to the baking dish. Cut 3 Tbsp. of butter on top of the apple mixture.	2
	Roll out smaller disk of dough. Cover pan with 3/4" overlap.	3
	Pinch dough together along edge. Trim as needed. Make a scalloped edge by pressing the knuckle on one hand between two fingers tips of the other hand.	3
	Baste top dough and edges with milk	2
	Cut vents in dough	1
	Bake	10
	Place drip pan under pie	1
	Reduce temperature to 350 and bake until golden brown	40
	Use a spoon to break crust and submerge most of it in the pie filling—the dowdy step	2
	Bake	10
	Remove from oven and allow to cool	30
	Total	2 hr. 2 min.