



Apple Pie with Hazelnuts and Dried Sour Cherries

READY IN



45 min.

SERVINGS



10

CALORIES



753 kcal

DESSERT

Ingredients

- ☐ 3.3 cups all purpose flour
- ☐ 0.8 cup cherries dried
- ☐ 1 large eggs with 1 tablespoon water (for glaze) beaten to blend
- ☐ 2 tablespoons granulated sugar raw
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 0.5 cup hazelnuts husked toasted coarsely chopped
- ☐ 0.7 cup ice water
- ☐ 0.5 cup merlot

- ☐ 4 pounds golden delicious apples cored peeled cut into 1 1/2-inch chunks (12 cups)
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup sugar
- ☐ 1.8 cups butter unsalted chilled cut into 1/2-inch cubes ()
- ☐ 10 servings whipped cream

Equipment

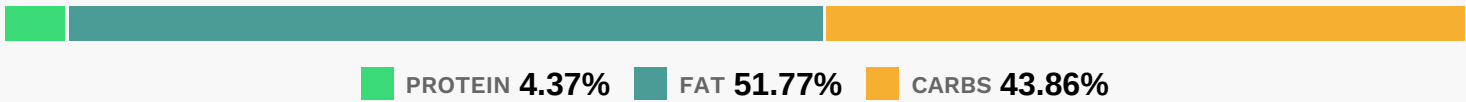
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ aluminum foil
- ☐ pie form

Directions

- ☐ Bring cherries and Merlot to boil in small saucepan over medium-high heat.
- ☐ Remove from heat and cool.
- ☐ Let stand at room temperature overnight.
- ☐ Drain well.
- ☐ Combine flour, butter, sugar, and salt in bowl of electric mixer.
- ☐ Place bowl in freezer 15 minutes. Using electric mixer fitted with paddle attachment, beat mixture on low speed until pea-size clumps form.
- ☐ Drizzle 2/3 cup ice water over mixture and beat just until dough comes together. Gather dough into ball; divide into 2 pieces. Flatten each into disk. Wrap each separately in plastic; chill at least 8 hours and up to 1 day.
- ☐ Let 1 dough disk stand at room temperature 15 minutes to soften slightly.
- ☐ Roll out on lightly floured surface to 13-inch round.

- ☐ Transfer to 9-inch-diameter deep-dish glass pie dish. Trim overhang to 1 inch. Fold in overhang, forming double-thick sides. Refrigerate at least 30 minutes and up to 6 hours.
- ☐ Preheat oven to 450°F. Toss apples, 1/3 cup sugar, and cinnamon in large bowl to combine.
- ☐ Transfer to large rimmed baking sheet. Roast until apples soften slightly, about 15 minutes. Cool apple mixture. Reduce oven temperature to 425°F. Toss cherries, apple mixture, and hazelnuts in large bowl to combine.
- ☐ Let second dough disk stand at room temperature 15 minutes to soften slightly.
- ☐ Roll out disk on lightly floured surface to 13-inch round.
- ☐ Transfer filling to dough-lined dish.
- ☐ Brush edge of crust with egg glaze. Drape dough over filling. Trim top dough overhang to 1 inch. Press top and bottom dough edges together to seal. Crimp edges decoratively. Using sharp knife, cut 4 slashes in top of dough to allow steam to escape.
- ☐ Brush dough with egg glaze; sprinkle with raw sugar crystals.
- ☐ Bake pie 30 minutes. Reduce oven temperature to 350°F. Tent pie with foil. Continue baking until apples are tender and juices are bubbling thickly, about 25 minutes longer. Cool slightly.
- ☐ Serve warm or at room temperature with ice cream. (Can be made 8 hours ahead.
- ☐ Let stand on rack at room temperature.)

Nutrition Facts



Properties

Glycemic Index:36.52, Glycemic Load:45.02, Inflammation Score:-8, Nutrition Score:15.314782474352%

Flavonoids

Cyanidin: 6.38mg, Cyanidin: 6.38mg, Cyanidin: 6.38mg, Cyanidin: 6.38mg Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg Peonidin: 0.19mg, Peonidin: 0.19mg, Peonidin: 0.19mg, Peonidin: 0.19mg Catechin: 2.88mg, Catechin: 2.88mg, Catechin: 2.88mg, Catechin: 2.88mg Epigallocatechin: 0.67mg, Epigallocatechin: 0.67mg, Epigallocatechin: 0.67mg, Epigallocatechin: 0.67mg Epicatechin: 14.19mg, Epicatechin: 14.19mg, Epicatechin: 14.19mg, Epicatechin: 14.19mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg, Epigallocatechin 3-gallate: 0.41mg Luteolin: 0.22mg, Luteolin: 0.22mg, Luteolin: 0.22mg, Luteolin: 0.22mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.28mg, Kaempferol: 0.28mg, Kaempferol: 0.28mg, Kaempferol: 0.28mg

Kaempferol: 0.28mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 7.51mg, Quercetin: 7.51mg, Quercetin: 7.51mg, Quercetin: 7.51mg

Nutrients (% of daily need)

Calories: 752.7kcal (37.63%), Fat: 43.89g (67.52%), Saturated Fat: 25.27g (157.96%), Carbohydrates: 83.66g (27.89%), Net Carbohydrates: 76.92g (27.97%), Sugar: 43.7g (48.56%), Cholesterol: 114.45mg (38.15%), Sodium: 177.53mg (7.72%), Alcohol: 1.25g (100%), Alcohol %: 0.41% (100%), Protein: 8.34g (16.67%), Manganese: 0.75mg (37.51%), Vitamin B1: 0.42mg (28.05%), Vitamin A: 1376.54IU (27.53%), Fiber: 6.74g (26.96%), Vitamin B2: 0.44mg (25.61%), Folate: 91.59µg (22.9%), Selenium: 15.58µg (22.26%), Phosphorus: 164.99mg (16.5%), Vitamin E: 2.38mg (15.86%), Iron: 2.55mg (14.18%), Vitamin B3: 2.81mg (14.04%), Potassium: 457.66mg (13.08%), Copper: 0.24mg (12.17%), Calcium: 121.32mg (12.13%), Vitamin C: 9.85mg (11.94%), Magnesium: 40.59mg (10.15%), Vitamin B6: 0.17mg (8.54%), Vitamin B5: 0.8mg (7.95%), Vitamin K: 8.18µg (7.79%), Zinc: 1.02mg (6.82%), Vitamin B12: 0.32µg (5.42%), Vitamin D: 0.73µg (4.85%)