

edible EAST BAY[®]

Apple Pie with an Olive Oil Crust

EAST BAY edibleeastbay.com/2024/11/21/apple-pie-with-an-olive-oil-crust

November 22, 2024



Inside the beautiful Farm Shop at [Gold Ridge Organic Farms](https://www.goldridgeorganicfarms.com/) in Sebastopol, Stephanie Rosenbaum Klassen demonstrates an easy way to form a crust inside a pie pan. The pie on the right is our result at home after attending the demo.

-
- Author: Stephanie Rosenbaum Klassen, Gold Ridge Organic Farms
 - Yield: Makes 1 9-inch pie 1x

Conquer your fear of pie making with this simple one-bowl, one-fork, plant-based olive-oil crust. It's perfect for an apple pie (or any fruit pie) as well as for a quiche, savory tart, or pot pie. When make a savory pie, you can try adding some fresh or dried thyme and cracked black pepper to the dough.

Ingredients

Units Scale

Olive Oil Pie Crust

- 3 cups all-purpose flour (360g)
- 1/2 teaspoon fine sea salt (2g)
- 1 tablespoon sugar (15g)
- 1/2 teaspoon baking powder
- 2/3 cup delicate extra virgin olive oil, such as [arbequina](#) (140g)
- 4–6 tablespoons ice water (60-90g)

Heirloom Apple Pie Filling

- 2 1/2 pounds heirloom apples, peeled, cored, and sliced
 - 1/3 cup granulated sugar
 - 2 tablespoons Apple Cider Syrup, optional ([This delicious and versatile product is available at the Gold Ridge Farm Shop](#))
 - 1 teaspoon cinnamon
 - 1/2 teaspoon freshly ground nutmeg
 - Pinch of salt
 - 1 tablespoon flour
 - 1 recipe Olive Oil Pie Crust, above
 - Milk or cream for glazing (plant- or dairy-based), optional
-

Instructions

To make the crust: In a large bowl, whisk together the flour, salt, sugar, and baking powder.

In a smaller bowl, whisk the oil and water together. Drizzle into flour mixture, a generous splash at a time, and mix lightly until a soft dough forms. (Add more water a little at a time as needed.)

Pat/press/roll the dough into two discs. Wrap in waxed paper or re-usable kitchen wrap. Chill until firm.

Roll out on a well-floured board or between 2 sheets of waxed paper to make top and bottom crusts. Or you could flatten 1 disc of dough and place into pie pan, using your thumbs to press the dough across the bottom of a 9-inch pan and up the sides to form the bottom crust. Roll out remaining dough for top crust.

To make the filling and assemble the pie: Preheat oven to 375°F.

In a large bowl, toss apple slices with sugar, optional apple cider syrup, spices, and salt. When apples are evenly coated, taste and add more sugar, syrup, and/or spices as needed. Add flour and toss to coat.

Pile apples into prepared bottom crust. Lay top crust over apples, pressing top and bottom crusts together firmly. Crimp or press with the tines of a fork. Slash steam vents in crust. Brush with milk or cream for a subtle glaze. Place pie on a baking sheet and bake for 40-45 minutes. Apples should be tender and juices bubbling, and crust should be golden brown. (Cover crust edges with a pie shield or a strip of aluminum foil if they start to brown too fast.) Let cool for 2 hours before cutting.

Notes

If you have trouble rolling out your top crust out smoothly, make a crumble top instead. Take 1 disc of dough and crumble it into pebbles. Add 2 tablespoons sugar, ½ teaspoon cinnamon, and ½ cup of chopped walnuts or pecans. Sprinkle topping over apples, pressing down lightly and making sure to fully cover apples. Bake as directed above.

<https://edibleeastbay.com/2024/11/21/apple-pie-with-an-olive-oil-crust/>