MAPLE-APPLE PIE WITH WALNUT STREUSEL

PREP *1 hour* **TOTAL** *3 hours 20 minutes*
8 TO 10 SERVINGS *Golden Delicious apples, which aren't too sweet and hold their shape when cooked, are a great choice for this pie.*

crust

- 1¼ cups all purpose flour
- ½ teaspoon sugar
- ¼ teaspoon salt
- ½ cup (1 stick) chilled unsalted butter, cut into ½-inch cubes
- 3 tablespoons (or more) ice water

streusel

- 1 cup all purpose flour
- 1 cup maple sugar
- 7 tablespoons chilled unsalted butter, cut into ½-inch cubes
- Pinch of coarse kosher salt
- ½ cup walnuts, toasted, coarsely chopped

filling

- ¼ cup maple sugar
- 2 tablespoons fresh lemon juice
- 1 teaspoon vanilla extract
- 1 teaspoon ground coriander
- ¼ teaspoon ground allspice
- 2 pinches of coarse kosher salt
- 2¾ to 3 pounds Golden Delicious apples (about 6), peeled, quartered, cored, cut crosswise into ¼-inch slices
- 1 tablespoon unsalted butter
- Vanilla ice cream

TEST-KITCHEN TIP Checking to see if the apples are tender can be difficult because of the streusel topping. A slender metal pin (like a turkey lacer) or a very thin wooden skewer is the right tool for the job.

CRUST Whisk flour, sugar, and salt in large bowl to blend. Add butter. Using back of fork, cut in butter until very coarse meal forms. Add 3 tablespoons ice water. Toss until dough comes together in moist clumps, adding more water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic and chill at least 1 hour and up to 1 day.

STREUSEL Combine flour, maple sugar, butter, and salt in medium bowl. Using back of fork or fingertips, rub in butter until moist clumps form. Transfer ¼ cup streusel to small bowl and reserve for filling. Mix walnuts into remaining streusel. Chill streusel while preparing pie.

FILLING Stir maple sugar, lemon juice, vanilla, spices, and salt in large bowl to blend. Add apples and ¼ cup reserved streusel mixture; toss to combine. Let stand 15 minutes, tossing occasionally.

Position rack in bottom third of oven and preheat to 400°F. Roll out dough on floured surface to 13-inch round. Transfer to 9-inch-diameter pie dish. Fold overhang under. Crimp edge decoratively.

Spoon filling into prepared crust, mounding in center. Dot with 1 tablespoon butter. Sprinkle streusel over filling; press lightly to adhere.

Bake pie until apples are tender and streusel is crisp and golden brown, covering edge of crust with foil if browning too quickly, about 1 hour 5 minutes. Let pie stand 15 minutes. Serve warm or at room temperature with ice cream.

APPLE CIDER AND MAPLE CREAM TART WITH MAPLE-CRANBERRY COMPOTE

PREP *1 hour* **TOTAL** *3 hours 30 minutes (includes cooling time)*
10 SERVINGS

crust

- 1¼ cups all purpose flour
- ⅓ cup powdered sugar
- ¼ teaspoon coarse kosher salt
- ½ cup (1 stick) chilled unsalted butter, diced

filling

- ½ gallon fresh apple cider or cold-pressed apple juice
- ½ cup maple sugar
- 1 cup heavy whipping cream
- 3 large eggs
- ¼ teaspoon coarse kosher salt
- ⅛ teaspoon freshly grated nutmeg
- 2 drops imitation maple extract
- Maple-Cranberry Compote (see recipe)
- Whipped cream (optional)

INGREDIENT INFO Cold-pressed apple juice can be found in the refrigerated section of the produce department at most supermarkets.

TEST-KITCHEN TIP To avoid spills, the crust is placed on a baking sheet in the oven and then the filling is poured into the crust.

CRUST Blend flour, powdered sugar, and coarse salt in processor 5 seconds. Add butter and blend until dough comes together in moist clumps. Gather dough into ball. Press dough evenly onto bottom and up sides of 9-inch-diameter tart pan with removable bottom. Cover and chill crust at least 1 hour and up to 2 days.

Preheat oven to 375°F. Bake chilled crust uncovered 10 minutes. Using back of fork, press bottom of crust to flatten (do not pierce). Continue to bake until crust is deep golden brown, pressing again if bottom of crust puffs, 16 to 18 minutes longer. Cool crust completely.

FILLING Bring apple cider or apple juice to rolling boil in large pot over high heat. Boil until bubbling thickly and reduced to generous ¾ cup, stirring occasionally, 40 to 45 minutes. Transfer to small bowl and cool. **DO AHEAD** Can be made 2 days ahead. Cover and chill.

Grind maple sugar to powder in spice mill, blender, or mini processor. Transfer powdered maple sugar to 4-cup glass measuring cup; add cream, eggs, ¼ teaspoon coarse salt, nutmeg, extract, and ¾ cup cooled cider reduction and whisk to blend well.

Place tart pan with crust on baking sheet; set on rack in oven. Pour in filling. Bake tart until filling is puffed and cracked around edges and gently set in center, about 33 minutes. Transfer tart to rack and cool to room temperature, 1 to 2 hours.

Push up pan bottom, releasing tart. Cut tart into wedges and serve with compote and whipped cream, if desired.

MAPLE-CRANBERRY COMPOTE

PREP *20 minutes* **TOTAL** *2 hours 20 minutes*
MAKES ABOUT 2 CUPS *A mixture of maple syrup and brown sugar tames the tang of the cranberries.*

- 2 cups fresh or frozen cranberries, rinsed
- ½ cup pure maple syrup (preferably Grade B)
- ¼ cup (packed) dark brown sugar
- ¼ cup cranberry juice cocktail
- ½ teaspoon finely grated lemon peel