



Dutch Apple Pie in a Bowl

Celebrating Matt's collaboration with Tadao Arimoto and their first Dutch door (for the Stewart's new home), this Dutch apple pie is baked in a single-serving bowl, for a tasty lunch on the jobsite, maybe installing your own Dutch door.

Crust: Wisk 1.5 cups all purpose flour, 1 tbsp. light brown sugar, 1 tsp. kosher salt. Cut in 0.5 cup cold butter, until resembles coarse sand, a few crumbles. Stir in 2 tsp. apple cider vinegar, 0.5 cup ice water, knead into being. Divide into 3 flat patties, wax paper cover, refrigerate 1 hr. (up to 3 days).

Filling: Mix 3 medium peeled quartered Bostic pears, 1 lemon squeezed juice, 0.125 cup flour, 0.5 cup light brown sugar, 1 cinnamon stick ground.

Topping: Wisk 0.5 cup flour, 0.5 cup light brown sugar, 0.25 cup cold butter.

Roll crust to 0.125 inch thick, 12 inch circles, lay into 3 Pyrex 2 cup bowls. Add filling, sprinkling crumb topping atop, filling bowls to top.

Bake: Preheat oven to 375 degrees, then place bowls on lowest rack for 1 hr., until filling simmers and crust bubbles, if browns too fast loose foil cover. Cool on Dutch door shelf, top door leaf open, to mix scent with breeze.

Paired with hot spiced cider on the job or dark Oktoberfest beer.