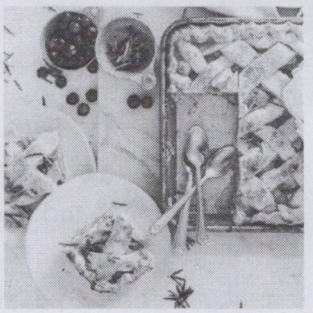
Apple and Pear Slab Pie



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Slab pie has all of the components of a regular pie, except it feeds a crowd. ***Apple and pear slab pie*** *is perfect for a big family gathering or a friends-giving. We've combined apples and pears in the filling, along with brown sugar, warm spices, and a flakey crust for a pie made in heaven.*

Prep Time	Cook Time	cooling time	Total Time
20 mins	30 mins	3 hrs	3 hrs 50 mins

Course: Dessert Cuisine: American Servings: 36 Calories: 362kcal
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Ingredients

The Crust

- 8 cups flour
- 2 2/3 cup shortening
- 2 tsp sugar
- 2 tsp salt
- 2 cups+ ice water
- 1 egg
- 1 tbsp water

The Filling

- 12 medium apples
- 5 pears
- juice of 1 lemon
- 1 1/2 cups brown sugar
- 1 1/2 cups white sugar
- 2 tsp cinnamon
- 1/2 tsp nutmeg
- 4 tbsp butter cut into 1/2 inch cubes

Instructions

The Crust

1. In the bowl of your stand mixer, add flour.
2. Add salt and sugar.
3. Toss in shortening.
4. Using your paddle attachment, blend until your flour resembles course peas.
5. Slowly pour in water.
6. When the dough begins to form a ball, you are done.

7. Divide your dough into 2 equal parts. Roll each out into about a 9x13 rectangle.
8. Transfer dough to a greased sheet pan. Press against the bottom and edges. Generously poke the bottom of the crust with a fork.

The Filling

1. Peel and thinly slice your apples and pears. For my pie filling I used my KitchenAid Spiralizer attachment and had my apples pealed and sliced in a matter of minutes. The spiralizer attachment comes with several sizes of blades so you can create lots of different recipes using it. Add both to a large bowl.
2. Add the juice one 1 lemon to your apples and pears. Toss to coat.
3. Add in white sugar.
4. Toss in brown sugar.
5. Add in nutmeg and cinnamon. Toss until well combined.
6. Transfer to prepared pie crust.
7. Add tabs of butter evenly over filling.
8. Top your pie with second crust. You can fit the entire sheet on top and add a few slits, or you can add a decorative top. Crimp the edges. In a small bowl add water and egg white. Whip together and brush on the top. This will help give the pie a nice golden brown.
9. Bake at 450 for 30-35 minutes until golden. Let cool completely before serving. If your oven cooks on the warm side cover the sides of the pie crust with some foil to avoid burning. The last 15 minutes remove the foil.
10. Top with ice cream or whipped cream if desired.

Notes

Slab Pie Q&A

How many servings does this slab pie make?

This pie serves 36 squares of pie.

What is the oldest pie?

The Ancient Egyptians were the first to invent a dish close to what we know as a pie today. They had a honey filling covered in a crusty cake made from oats, wheat, rye or barley. A recipe for chicken pie was also discovered on a tablet carved prior to 2000 BC

Do I Need To Peel My Apples?

Peeling the apples allows the apples to break down and turn soft. Leaving them on leaves you with a rough texture, so we recommend removing them. You can do this by hand, with an apple peeler, or with a kitchenaid attachment.

What type of apples should I use?

We recommend using a variety of apples. A mixture of green and red is delicious. Gala apples are perfect for baking.

How do I Serve Apple Pear Slab Pie?

Here are a few toppings you can serve on or with your apple pie!

1. Try adding coarse sugar to the top before you bake. Or if you place on after you bake first butter the top then add coarse sugar. It adds a delicious sweet crunch.
2. Creamy Vanilla ice cream.
3. Whipped Cream
4. Salted Caramel drizzle!

How Do I store slab pie?

Apple and Pear Slab pie can be store on your counter the day you make it. After you have eaten it and have leftovers its best to store them in an air tight container preferably in the fridge. It will keep there for 7 days.

Nutrition

Serving: 1square (1/36 of pie) | Calories: 362kcal | Carbohydrates: 51g | Protein: 3g | Fat: 17g | Saturated Fat: 5g | Cholesterol: 8mg | Sodium: 147mg | Potassium: 137mg | Fiber: 3g | Sugar: 26g | Vitamin A: 84IU | Vitamin C: 4mg | Calcium: 20mg | Iron: 2mg