

A stack of five books with worn spines sits on a light-colored wooden table. To the right of the books is a white ceramic coffee cup with a red interior and a matching saucer. The background is a blurred bookshelf filled with books, suggesting a library or study. A patterned blanket is draped over a chair or sofa in the lower right corner.

MEET THE AUTHOR: JACK KEROUAC

In the novel *On the Road*, the character Sal says, “I ate another apple pie and ice cream; that’s practically all I ate all the way across the country, I knew it was nutritious and delicious, of course.” While those are words from Sal, author Jack Kerouac made very similar comments to his mother in a letter he wrote while on the road - “I’ve been eating apple pie and ice cream all over Iowa and Nebraska, where the food is so good.”

Kerouac bought a bus ticket from New York to Chicago, the first leg of the journey west that would serve as the basis for his best-known work. Apple pie happened to be one of the cheapest offerings at diners around the country, so Kerouac regularly enjoyed it during his travels. Try out Chef Branson’s apple pie recipe and pretend you’re on the road with Jack Kerouac.



JACK KEROUAC: APPLE PIE

Serves 25

DOUGH

INGREDIENTS

9 cups unbleached
all-purpose flour
(2 ½ cups, non-lattice)

2 teaspoons salt

1 ½ cups all-vegetable
shortening, chilled
(8 tablespoons, non-lattice)

6 tablespoons sugar

1 ¾ cups unsalted butter,
chilled, cut into ¼-inch
pieces

1 ¾ cups ice water

METHOD

Pulse flour, salt and sugar in a food processor fitted with steel blade until combined. Add shortening and process until mixture has texture of coarse sand, about 10 seconds. Scatter butter pieces over flour mixture; cut butter into flour until mixture is pale yellow and resembles coarse crumbs, with butter bits no larger than small peas, about ten 1-second pulses. Turn mixture into medium bowl.

Sprinkle 1 ½ cups of ice water over the mixture. With the blade of a rubber spatula, use folding motion to mix. Press down on dough with broad side of spatula until dough sticks together, adding up to 6 tablespoons more ice water if it will not come together. Divide dough into two pieces, one slightly larger than the other. (If possible, weigh pieces. Flatten 3 larger pieces into a rough 5-inch square and 3 smaller pieces into a 4-inch disk; (If for a non-lattice, double crust pie, these pieces should be even in weight and both round) wrap separately in plastic and refrigerate at least 1 hour or up to 2 days before rolling.

APPLE PIE

INGREDIENTS

4 ½ pounds Granny Smith apples	6 tablespoons all-purpose flour
6 pounds McIntosh apples	¾ teaspoon salt
3 tablespoons juice and 3 teaspoons zest from 1 lemon	3 teaspoons cinnamon
2 ¼ cups plus 3 tablespoons sugar	¾ teaspoon ground nutmeg
	¾ teaspoon ground allspice
	3 egg whites, beaten lightly

METHOD

Adjust oven rack to lowest position and heat rimmed baking sheet and oven to 500°F. Remove one piece of dough from refrigerator (if refrigerated longer than 1 hour, let stand at room temperature until malleable). Roll dough on lightly floured work surface or between two large sheets of plastic wrap to 12-inch disk. Transfer dough to pie plate by rolling dough around rolling pin and unrolling over 3 - 9 ½-inch pie plates or by folding dough in quarters, then placing dough point in center of pie plate and unfolding. Working around circumference of pie plate, ease dough into pan corners by gently lifting

dough edges with one hand while pressing around pan bottom with other hand. Leave dough that overhangs lip of plate in place; refrigerate dough-lined pie plate.

Peel, core and cut apples in half, and in half again width-wise; cut quarters into ¼-inch slices and toss with lemon juice and zest. In a medium bowl, mix ¾ cup sugar, flour, salt and spices. Toss dry ingredients with apples. Turn fruit mixture, including juices, into chilled pie shell and mound slightly in center.

Roll out 3 second pieces of dough to 12-inch disk and place over filling. Trim top and bottom edges to ½-inch beyond pan lip. Tuck this rim of dough underneath itself so that folded edge is flush with pan lip. Flute edging or press with fork tines to seal. Cut four slits on dough top. If pie dough is very soft, place in freezer for 10 minutes. Brush egg white onto top of crust and sprinkle evenly with remaining 3 tablespoons of sugar. Place pies on baking sheet and lower oven temperature to 425°F. Bake until top crust is golden, about 25 minutes. Rotate pie and reduce oven temperature to 375°F; continue baking until juices bubble and crust is deep golden brown, 30-35 minutes longer. Transfer pies to wire rack; cool to room temperature, at least 4 hours.

