

  
**Honestly Beerific  
APPLE PIE**

recipe by:  
Ontario's Southwest

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**Recipe**

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**Crust:**

2½ cups flour (divided)  
1 tsp salt  
1 tsp sugar  
2 sticks, or 1 cup, unsalted butter  
2 cups shredded cheddar cheese  
6-8 tbsp Honest Lager  
2 tbsp melted butter

**Filling:**

7 cups Granny Smith apples,  
peeled, cored and sliced  
1 lemon, juiced  
2 cups Honest Lager  
¼ cup unsweetened apple sauce  
2 tbsp flour  
½ tsp nutmeg  
2 tsp cinnamon  
¼ cup white sugar  
½ cup brown sugar  
1 tsp corn starch

Combine 1½ cups of flour, salt and sugar in a large mixing bowl. Add the butter and mix until well combined. Add the remaining flour and continue mixing for about a minute. Add the cheese and 6 tbsp of Honest Lager. If the dough is too dry, add more lager until the right consistency is reached. Split into two equal-sized portions and form into disks. Wrap the disks in plastic wrap and chill for about two hours.

For the filling, place the apples, lemon juice and beer in a bowl and allow to soak at room temperature for two hours. Toss every half hour. Remove the apples from the beer and allow to drain and dry for about 30 minutes. Preheat oven to 350°F. Add the apples and the remaining filling ingredients to a bowl and toss to coat. Place one of the disks on a well-floured surface, add flour to the top, then roll out into an even thickness. Add pie dough to a pie pan and press into shape, removing any excess dough, then add the filling.

Roll out the second disk of pie dough and add to the top of the pie. Press the top crust and the bottom crust together at the edges, cut holes to vent. Brush with the melted butter. Bake at 350°F for 35-40 minutes or until lightly golden brown. Cover the edges with foil if they start to brown too quickly.

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**Beer Profile**

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**Brewer:**

Walkerville Brewery  
525 Argyle Road, Windsor

**Label:**

Honest Lager



**Description:**

The deep copper colour hints to the caramelized bread-like taste of this lager, brewed in accordance with the Oktoberfest beer style. Richly toasted imported malts are the centrepiece of this brew, while German and American hops are revealed but subdued.

