

GOLDEN ORCHARD CHESS PIE

Tarte Chess aux Pommes et au Citron Doré

Prep Time: 25 minutes

Cook Bake Time: 50 minutes

Yield: 8 slices

Source: The Gilded Table – September Edition

Recipe Description

This golden, custard-rich chess pie marries the tart brightness of lemon with the sweet warmth of apples and a whisper of cinnamon. Baked in a flaky crust, it captures the essence of early autumn—orchard fruits, amber afternoons, and the comfort of spice. Perfect for serving warm with lightly whipped cream or vanilla gelato.



Ingredients

- **For the Pie Crust** (or use 1 prepared 9-inch pie crust):
 - 1 ¼ cups all-purpose flour
 - ½ teaspoon salt
 - ½ cup cold unsalted butter, cubed
 - 3–4 tablespoons ice water
- **For the Filling:**
 - 1 ½ cups granulated sugar
 - 2 tablespoons fine cornmeal
 - 1 tablespoon all-purpose flour
 - ½ teaspoon ground cinnamon
 - ¼ teaspoon salt
 - ½ cup unsalted butter, melted and slightly cooled
 - 4 large eggs, room temperature
 - 1 tablespoon finely grated lemon zest
 - ¼ cup fresh lemon juice
 - 1 teaspoon pure vanilla extract
 - ½ cup whole milk
 - 1 medium apple, peeled and thinly sliced (preferably Honeycrisp or Pink Lady)



Inveniam viam aut faciam.

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Directions

1. **Prepare the crust:** In a mixing bowl, combine flour and salt. Cut in cold butter until the mixture resembles coarse crumbs. Add ice water, 1 tablespoon at a time, until dough holds together. Shape into a disk, wrap in plastic, and chill for 30 minutes.
2. **Preheat oven** to 350°F (175°C). On a lightly floured surface, roll out dough to fit a 9-inch pie plate. Transfer to plate, trim edges, and crimp decoratively. Chill while preparing filling.
3. **Make the filling:** In a large bowl, whisk together sugar, cornmeal, flour, cinnamon, and salt. Stir in melted butter. Whisk in eggs one at a time until smooth. Add lemon zest, lemon juice, and vanilla; whisk to combine. Stir in milk until evenly blended.
4. **Assemble:** Arrange apple slices evenly in the chilled crust. Pour filling over apples.
5. **Bake** for 45–50 minutes, or until the center is set and the top is lightly golden. If crust edges brown too quickly, cover with foil.
6. **Cool** on a wire rack for at least 2 hours before slicing. Serve at room temperature or slightly chilled.



1. Notes 🍁 🍂

- For an extra decorative touch, sprinkle the apples with a pinch of sugar and cinnamon before adding the custard.
- This pie keeps well, covered, in the refrigerator for up to 3 days.
- Pairs beautifully with a dry cider or hot spiced tea.



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