

Apple Pie

American · Dessert · Hard · 100 min total · Serves 8

The iconic American double-crust apple pie with cinnamon-spiced apples in a flaky, buttery crust.

Ingredients

- 2 pie crusts (top and bottom)
- 6 large Granny Smith apples (peeled sliced)
- 0.75 cup sugar
- 0.25 cup brown sugar
- 1.5 tsp cinnamon
- 0.25 tsp nutmeg
- 2 tbsp all-purpose flour
- 1 tbsp lemon juice
- 2 tbsp butter (cut into small pieces)
- 1 egg egg wash (beaten with 1 tbsp water)

Method

1. Preheat oven 425F.
2. Toss apples with sugars, cinnamon, nutmeg, flour, lemon juice.
3. Line 9-inch pie dish with bottom crust. Fill with apple mixture. Dot with butter.
4. Cover with top crust, crimp edges, cut vents. Brush with egg wash.
5. Bake 15 min at 425F, then reduce to 375F and bake 40-45 min until golden and bubbling. Cool at least 2 hours.

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