

Dessert

Apple Pie

**Vegetarian*

When apples are in season it's as if they are asking to be turned into a pie. This pie works perfectly with our flaky pie crust recipe so make sure to check it out.

You'll Need

- 1 five pound bag Granny Smith apples, peeled, cored, and sliced into ½ inch wedges
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ cup sugar
- 2 tablespoons unsalted butter
- 2 piecrusts



Directions

- In a large mixing bowl, add apples (play with the thickness, depending on how chunky you like your pieces) with the cinnamon, nutmeg, and sugar. Thoroughly mix them around until all apple chunks are coated.
- In to the pie dish, lay the first piecrust and then pour in the apple filling. Press apples down, smooth it out, lick your fingers, and then dot with a few small pats of butter.
- Set the second crust over the top and pinch the edges down or mash them with a fork. Go crazy here, and make whatever decorations you like. Put small vertical slits into the main part of the crust to allow some ventilation.
- Before baking, Tear off two four-inch long strips of aluminum foil. Place them around the edges to prevent them from burning. You will need to pinch the two ends of the aluminum sheets together. Then put your creation into the oven at 350°F. for 30 minutes. Remove the foil and return the pie for 15 minutes more to brown.

Play with your Food

For Dutch Apple Pie, add ¼ cup of cream to the apples prior to baking. And for Christmas, add cranberries and walnuts, about 2 tablespoons each.

Medwell Kitchen Tested