



## Homemade Apple Pie Recipe

A warm homemade apple pie is one of my favorite fall desserts! This is a simple recipe with great flavor that you have to try!

### Equipment

- Pastry cutter
- plastic wrap
- Pie Dish (I prefer glass)
- Rolling Pin
- Large pot with Lid
- Aluminum foil or pie crust shield
- Apple Peeler and Corer (optional)
- Baking sheet (optional)



### Ingredients

#### Pie Crust

- 1 1/2 cups butter
- 3 cups flour
- 3/8 cup sugar
- 3/8 tsp salt
- 1/2 cup cold water

#### Apple Pie Filling

- 6 - 7 medium apples
- 2/3 cup sugar
- 1 tsp cinnamon
- 1/8 tsp nutmeg
- 1/8 cup lemon juice
- 1 1/2 tbsp cornstarch
- 1/4 cup butter

#### Topping

- 1-2 tsp cinnamon sugar



### Instructions



1. Preheat oven to 425F. Place rack on the lower part of the oven.

#### Pie Crust

1. In a large bowl add flour, sugar and salt and mix together.
2. Cut butter into slices and add to the mixing bowl. Cut in butter with a pastry cutter until the crumbs are about pea sized.
3. Set out two pieces of plastic wrap for the pie crust once it is done.
4. Slowly add the cold water to the mixing bowl and hand mix until the dough comes together. You might not need the full 1/2 cup, just keep adding until the dough just comes together. Do not add too much water otherwise the crust will be gummy. You can add some more flour if you think you have added too much water.
5. Divide the dough into two. Roll each part into a ball and then flatten slightly. Place in the plastic wrap and put it in the refrigerator while you are making the pie filling. If you want you can make the pie crust up to a day in advance and store in an airtight container in the fridge.

#### Apple Pie Filling & Assembly

1. Peel, core and slice your apples. This is very easy if you use an Apple Peeler and Corer. You can just use a regular knife, and you can leave the skins on if you prefer. Make sure to cut the apples into thin slices, and I like to then cut the slices in half.
2. Place all of the apple slices into a large pot. Add the sugar and the cinnamon and mix to coat the apples. Taste one of the apples to see if it needs more sugar or cinnamon. Once it is to your liking, add the lemon juice and mix to coat.
3. Cut the butter into slices and add to the pot. Turn the stove to medium heat and mix occasionally. Once the butter is melted and bubbling, mix in the cornstarch. Then put the lid on the pot and simmer for about 8 minutes.
4. While the apples are cooking, get out your pie dish and one part of the pie dough.
5. Prepare your surface with flour and some extra for rolling. Coat both sides of the pie dough with flour and start to roll. Once it is the size of a medium plate, flip it over and coat again with flour. Then finish rolling to the size of your pie dish. Keep the thickness to just less than 1/4".
6. Once the dough is the correct size, transfer to your pie dish.
7. At this point the apples should be done simmering. Remove from heat and let it cool for a few minutes.
8. While the apples are cooling, roll out the second pie crust.
9. Slowly add the apples to the pie dish. The apples will cook down, however if you think you have too many apples you don't have to add them all.
10. Place the second pie crust on top and roll the edges of the pie. Try to work quickly since the apples are hot and will start to cook the dough. Once the edges are done, cut some vent holes on the top with a sharp knife and sprinkle with cinnamon sugar.
11. Use aluminum foil to shield the pie crust, or use pie shields.
12. I suggest placing the pie on a baking sheet lined with parchment paper in case any juices come out while baking, but this is optional.
13. Put the pie in the oven for 10 minutes. Then turn the oven down to 350F and bake for another 30 minutes.
14. Check on the pie crust, if it looks like it needs to cook more then remove the aluminum foil or pie shields.
15. Cook for an additional 10-15 minutes, or until the crust is starts to turn a golden brown.
16. Cool the pie on a cooling rack. The pie will keep at room temperature for a day or two, and about 5 days in the refrigerator. Make sure to cover with plastic wrap or aluminum foil.