



Apple Pie

A timeless fall classic!

8 servings



● ● up to 120 Min.



Ingredients:

Pie Crust:

1 package Shirriff Pie Crust
4 tbsp butter
3 - 5 tbsp cold water

Filling:

0.25 cup granulated sugar
0.25 cup brown sugar , lightly packed
7 apples (2 1/2 lbs.), peeled, cored,
and sliced 1/4" thick
1 tbsp lemon juice
1 tsp cinnamon
0.25 tsp nutmeg
0.25 tsp salt
1.5 tbsp Cornstarch

- 1 Preheat oven to 425°F/220°C.
- 2 In a large bowl combine sliced apples, sugars, lemon juice, ground cinnamon, nutmeg, and salt. Let filling sit at room temperature. Prepare a top and bottom pie crust as instructed on the package.
- 3 Fill pie crust with apple mixture, pouring off excess moisture. Set the top crust over the apples. Pinch together the two layers to seal the pie. Make five 2-inch slits from the center of the pie out towards the edge of the pie to allow steam to escape.
- 4 Bake 45-50 minutes. A knife should easily pierce apples. If crust browns quickly, cover the edges with a foil ring. Set on a wire rack to cool for 3-4 hours before serving.

