



🍴 8 People

🕒 90 Mins

🍏 410 kcal

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Classic Apple Pie

ALL AMERICAN DESSERT

INGREDIENTS

2 pie crusts (homemade)

6 Granny Smith apples

3 Honeycrisp apples

3/4 cup granulated sugar

DIRECTIONS

1. Peel, core, and slice all apples into thin wedges. Combine with granulated sugar, brown sugar, flour, cinnamon, nutmeg, and salt. Toss to coat evenly.

2. Preheat oven to 425°F. Fit one pie crust into a 9-inch pie dish. Fill with apple mixture, piling slightly higher in the center. Dot with butter pieces.

3. Place second crust over filling, trim excess, and crimp edges.



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Classic Apple Pie

ALL AMERICAN DESSERT

INGREDIENTS

2 pie crusts (homemade)

6 Granny Smith apples

3 Honeycrisp apples

3/4 cup granulated sugar

1/4 cup brown sugar

2 tbsp all-purpose flour

1 tbsp cinnamon

1/4 tsp nutmeg

1/4 tsp salt

2 tbsp butter

DIRECTIONS

1. Peel, core, and slice all apples into thin wedges. Combine with granulated sugar, brown sugar, flour, cinnamon, nutmeg, and salt. Toss to coat evenly.
2. Preheat oven to 425°F. Fit one pie crust into a 9-inch pie dish. Fill with apple mixture, piling slightly higher in the center. Dot with butter pieces.
3. Place second crust over filling, trim excess, and crimp edges decoratively. Cut slits in top for steam. Brush with egg wash and sprinkle with coarse sugar.
4. Bake at 425°F for 20 minutes, then reduce to 350°F for 35-40 minutes until golden and bubbling. Cool at least 2 hours before slicing. Serve with vanilla ice cream.