



# Apple Pie

PIE PASTRY FOR A DOUBLE CRUST, CHILLED

2/3 CUP PACKED LIGHT BROWN SUGAR

12-15 APPLES – MIX OF GRANNY SMITH, GOLDEN DELICIOUS AND FUJI

3 1/2 TABLESPOON FLOUR

3 TABLESPOON FRESH LEMON JUICE

3 TEASPOON CINNAMON

1/4 CUP BUTTER

1 TEASPOON NUTMEG

1/2 CUP WHITE SUGAR

1/4 TEASPOON SALT

Preheat the oven to 375 degrees.

On a well-floured surface, roll out half of the pie dough to form a thin 14-inch circle. Transfer dough to line the pie pan and trim with 1/2-inch overhang off pie pan. Chill in refrigerator.

Peel, core and thinly slice apples. Place in a large bowl, sprinkle with lemon juice and toss to coat. In a large pan, melt butter on medium heat. Add 2/3 of the apples into the pan and sauté until the Golden Delicious apples begin to look translucent, about 10 minutes. Remove from heat and mix back into the bowl with fresh apples.

In a medium bowl, combine the sugars, flour, cinnamon, nutmeg and salt. Sprinkle dry mixture over apples and toss until well coated. Strain any excessive juices from the bowl. Remove bottom crust from the refrigerator and spoon in apples. Use your hands to help shape the apples into a tightly packed mound.

Roll out dough for the top crust into a 14-inch circle. Place over the apple filling and trim edges slightly longer than the bottom crust's edge. Fold the edge of the top crust underneath the bottom crust to seal. Pinch crust edges into a zigzag fluted pattern. Cut slits in the top of the pie dough to allow steam to escape. Place in oven and bake until crust is golden brown, 50-60 minutes.

*enjoy*