

# Apple Pie

Once the definitive American dessert, and still a classic for the fresh delicious apples of autumn, take your pie to the next level by using my Apple Pie Spice for rich warm flavor and aroma. A wonderful treat any time of year, and easy to make!

## Apple Pie

- 1 pie crust (9" deep-dish)
- 6 apples (about 3 pounds; peel, core, and thinly slice)
- 2 tbsp flour (all-purpose)
- 1/2 cup sugar
- 1/2 cup light brown sugar
- 2 tbsp apple pie spice
- 2 tbsp lemon juice
- 2 tbsp unsalted butter

1. Preheat the oven to 450°F. Place the bottom pie crust into your pie pan.
2. In a small mixing bowl, blend the flour, sugar, brown sugar, and apple pie spice.
3. Place the apple slices in a large mixing bowl, sprinkle with lemon juice, and add in the sugar-spice mix. Toss and mix until the apples are thoroughly coated, then spoon the apples into the bottom crust.
4. Cut the butter into pea-sized (1/4") pieces and dot the top of the apples with them. Cover with the top crust, seal edges, and cut steam vents into the top crust.
5. Bake at 450°F for 10 minutes, then lower the oven temperature to 350°F and bake an additional 50 minutes.
6. Place the pie on a cooling rack (or just on top of your stove) and allow it to cool 30-60 minutes before slicing and serving.

I can't teach you to make pie crust here (frankly I'm not very good at it) so either check out [another site](#), or simply buy a ready-to-go pie crust.

