



## Apple Pie

Makes one 9" double crust pie

\*Requires one "Perfect Pie Crust" recipe

8 cups cooking apples (approx. 8-10), peeled, cored, and sliced  
1 cup white sugar  
¼ cup brown sugar  
¼ cup all-purpose flour  
⅓ cup butter  
1 tsp ground cinnamon  
¼ tsp ground nutmeg  
2 tsps lemon juice

1 egg white  
Extra white sugar for sprinkling

1. Mix together sugars, flour, cinnamon and nutmeg. Add butter and lemon juice. Mix until well combined.
2. Add the apples to the mixture in step one and gently fold in until the mixture is well combined.
3. Follow the recipe for making the "Perfect Pie Crust". You can cut your dough into lattice strips for a lattice style top, or leave the top as a full round circle to create a full top crust.
4. Place filling into prepared pie shell and top with the upper pastry. Seal and crimp the edges. Brush a thin coat of egg white on the top crust.
4. Bake on center rack at 425 F for 10 minutes. Reduce heat to 350 F and back 35 -35 min until golden brown and apples are soft. Sprinkle with sugar while pie is still warm.