Apple Pie

Adapted • Shared by Steve J

Ingredients

• 1 box (14.1 oz) refrigerated Pillsbury™ Pie Crusts (2 Count), softened as directed on box
• 6 medium-sized apples (2 lb)
• 3/4 cup sugar
• 2 tablespoons all-purpose flour
• 3/4 teaspoon ground cinnamon
• 1/4 teaspoon salt
• 1/8 teaspoon ground nutmeg
• 1 tablespoon lemon juice

Instructions

1. Bring crusts to room temperature by removing outer package and placing on your counter for 15 minutes. Place oven racks in middle and lower positions. Place a large piece of heavy-duty foil on the lower oven rack to catch any juices. Heat oven to 425°F.

2. Meanwhile, wash and peel the apples using a vegetable peeler or a sharp paring knife. Slice the apples into quarters, core, then cut thin (about 1/4-inch thick), even slices (about 6 cups total).

3. Place 1 pie crust in ungreased 9-inch glass pie plate. Press crust firmly against side and bottom, allowing any extra crust to hang over the edge.

4. In large bowl, gently mix apples, sugar, flour, cinnamon, salt, nutmeg and lemon juice until apples are evenly coated. Spoon filling into crust-lined pie plate.

5. Place second crust over the apple mixture. Fold excess top crust under the edge of the bottom crust, pressing edges together to seal and create a thick rim.

6. Flute the edge of the pie crust by placing your thumb and index finger about 1 inch apart on the inside edge of the pie plate. Use your other thumb to push the pastry inward, forming a scalloped edge.

7. With a small knife, cut slits or shapes in several places in top crust to allow steam to escape while baking.

8. Bake pie on middle oven rack for 15 minutes. Cover edge of crust with 2- to 3-inch-wide strips of foil to prevent excessive browning. Bake an additional 25 to 30 minutes or until apples are tender when pierced with the tip of a knife and crust is golden brown.

9. Cool on cooling rack at least 2 hours before serving. Cut into slices and serve.

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.