



## *Katherine's Easy Apple Pie Recipe*

### **What You Need**

Pastry for 2 crusts (I use the Pillsbury premade pie crusts from the market)  
8 Cups (about 3 lbs.) baking apples (peeled, cored and sliced Granny Smith, Jonathan, Honeycrisp or your favorite baking apple)  
2 Tbsp lemon juice  
3/4 Cup white sugar  
1/4 Cup brown sugar  
1/4 Cup flour

1 tsp Cinnamon  
1/4 tsp Nutmeg  
2 Tbsp Butter  
1 Egg  
1 Tbsp milk  
Basting Brush  
Large bowl  
Small bowl  
9-Inch pie pan  
Baking sheet

**Before You Start:** Preheat oven to 425° and prepare your apples, place bottom pie crust into pie pan.

### **Let's Make It!**

In a large bowl mix sliced apple with lemon juice, coat well.

In a small bowl combine sugars, flour, cinnamon, and nutmeg and add it to the apples and mix well to coat. Pour coated apples into the prepared crust-lined pie pan, even them out a bit then add butter in little bits evenly all over the apples. Place second crust on top of pie filling. Seal the edges of the crust with a fork or with your thumbs. Cut slits in the top dough, or poke with a fork to vent.

In the small bowl, beat the egg and milk with a fork and then using your basting brush, brush mixture over top crust. Bake at **425 ° for 15 minutes**. Place the apple pie filled pie pan onto the baking sheet to keep any drippings from going into your oven (optional). Then **reduce heat to 350 ° and bake for 40-45 minutes** more or until the crust is golden and filling is bubbly. Serves 6-8

**Katies Tid Bits\*** If the edges start to get too dark just add strips of foil to cover them. If the pie has reached it's beautiful golden color before the time to remove the pie from the oven, loosely "tent" a piece of foil over the entire pie.

©Bobskatie Enterprises parent company to KatherinesCorner.com