



I hope you will enjoy my Easy Apple Pie recipe.

#### What You Need

Pastry for 2 crusts (I use the premade pie crusts from the market)  
8 Cups (about 3 lbs.) baking apples (peeled, cored and sliced Granny Smithapples, Jonathan, Pink Lady, 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

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

**Let's Make It!** In a bowl mix sliced apples 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 and add butter in little bits evenly all over the apples. Place second crust on top of pie filling, cut slits, or poke with a fork, top of dough to vent. Seal the edges of the crust with a fork or with your thumbs.

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. 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 a golden brown before the time is up. Loosely "tent" the entire pie with foil.

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**UPDATE-** I am very proud of this yummy recipe. It had nearly 30,000 pins on Pinterest until my blog went down and the IP address was changed. ([You can read about it here](#)). So many lovely people shared photos of their pies and sweet comments too, on my apple pie pin. I do smile when I know that nearly 30,000 people enjoyed my pie, and hopefully will continue to do so. Thank you 😊❤️