
HOMESTYLE APPLE PIE

★★★★☆ 3.4 (5 reviews)



Prep 15 min

Cook 50 min

Ready in 65 min

EVERYBODY WILL ENJOY A SLICE OF THIS WARM APPLE PIE WITH A SCOOP OF VANILLA ICE CREAM.

INGREDIENTS

1 recipe [Scratch Pie Crust](#), for double pie crust

½ cup (125 mL) sugar

2 tbsp (30 mL) all-purpose flour

1 tsp (5 mL) Korintje Cinnamonground cinnamon

4 medium baking apples, peeled, cored, and sliced (about 4 cups/1 L) (Braeburn or Granny Smith apples work well, or you can use a combination)

½ lemon

1 tbsp (15 mL) butter or margarine

1 tbsp (15 mL) milk

Optional: 2 tsp (10 mL) sugar

DIRECTIONS

1. Preheat oven to 400°F (200 C).
2. Prepare the pie crust as directed.
3. Combine the sugar, flour, and cinnamon in a large mixing bowl.
4. Core and peel the apples and cut them in half. Slice the apples using [Flex+ Food Processor](#) attachment fitted with the thick slicing blade. Zest the lemon to measure ½ tsp (2 mL) of zest. Juice the lemon to measure ½ tbsp (7 mL) of juice. Add the apples, lemon zest, and lemon juice to the sugar mixture; toss gently to coat.
5. Press the pie dough into the [Stone Pie Plate](#) and flute the edges.
6. Spoon the apple mixture into the pie crust and dot with butter.
7. Place the crust over the filling, then seal and flute the edges. Cut slits in the top of the crust to vent. Brush the milk evenly over the crust and sprinkle with sugar, if you'd like.
8. Bake for 50–55 minutes, or until crust is golden brown (Note: You may need to cover the crust with foil if it's browning too quickly).
9. Remove the pie from the oven and cool for at least 3 hours before serving.

SCRATCH PIE CRUST

★★★★★ 5.0 (1 review)

INGREDIENTS

For single crust pie

½ cup (125 mL) butter (1 stick), cold

1¼ cup (300 mL) flour

1 tbsp (15 mL) sugar

½ tsp (2 mL) salt

2 tbsp (30 mL) ice water, or more if needed

For double crust pie

1 cup (250 mL) butter (2 sticks), cold

2½ cups (625 mL) flour

2 tbsp (30 mL) sugar

1 tsp (5 mL) salt

¼ cup (50 mL) ice water, or more if needed

DIRECTIONS

1. Cut the butter into small cubes.
 2. In a large mixing bowl, add the flour, sugar, and salt, and stir to combine.
 3. Add the cubed butter to the flour and toss to coat. Cut the butter into the flour with a fork until the flour has turned a pale yellow and resembles a coarse crumble.
 4. Add the water and gently combine with the [Mix 'N Scraper](#)®. The mixture should be just moist enough that it holds its shape when you squeeze it in your hand. Add more water, one tsp (5 mL) at a time, if needed.
 5. Remove the dough from the mixing bowl and gently form it into a mound. If you're making a double crust, divide the mound in two. Cover the dough tightly with plastic wrap and place it in the refrigerator for at least 1 hour, or up to 2 days.
 6. Remove one crust from the refrigerator and let it sit at room temperature for 10 minutes to soften slightly. Roll out the dough with the [Tapered Rolling Pin](#) to around ¼" (4 mm) thickness.
 7. Gently lay the dough out onto the [Stone Pie Plate](#)
 8. If you're making a double crust, repeat steps 6–7.
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