

Easy Homemade Apple Pie Recipe

Cook: 50-60 minutes

A classic double-crust apple pie with tender, cinnamon-spiced apples brightened by lemon, all nestled in a flaky, buttery crust and baked until deeply golden and bubbly.

Ingredients

- sugar
- all-purpose flour
- cinnamon
- lemon zest (finely grated)
- lemon juice (freshly squeezed)
- apples (peeled, cored, thinly sliced)
- butter (cold, diced)
- 2 crusts pie crust (chilled (double crust))
- 1 egg (for egg wash)
- 1 tablespoon water (for egg wash)
- as needed sugar (for sprinkling on crust)

Instructions

1. Prepare your double pie crust in advance and keep it chilled. Preheat the oven to 400°F (204°C). Peel, core, and thinly slice the apples.
2. In a large bowl, toss the sliced apples with sugar, flour, cinnamon, lemon zest, and lemon juice until evenly coated.
3. On a lightly floured surface, roll the bottom crust into a 12-inch circle. Fit it into a 9-inch glass pie dish and trim excess dough.
4. Add the apple mixture to the bottom crust, leaving any extra juices in the bowl. Dot the filling with diced cold butter.
5. Roll the second crust to a 12-inch circle and place over the filling. Trim, roll the bottom edge over the top edge, and flute. Cut a few slits in the top to vent steam.
6. Brush the top and edges with egg wash (1 egg whisked with 1 tablespoon water) and sprinkle lightly with sugar.
7. Bake for 30 minutes, then tent the edges with aluminum foil and continue baking for 20-30 minutes more.
8. Bake until the top crust is golden and the juices are bubbling. Cool at room temperature for several hours before slicing. Serve plain, with whipped cream, or à la mode.

Tags: Dessert, Pie, Apple, American, Fall, Baked

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