



## Apple Pie

Makes: 8 servings

Prep Time: < 30 minutes

Total Time: < 90 minutes

### Ingredients

- **6** Granny Smith apples, peeled and thinly sliced (1/8-inch slices)
- **¾ cup** granulated sugar
- **¼ cup** plus 1 tablespoon all-purpose flour, divided
- **1 tablespoon** ground cinnamon
- **½ teaspoon** ground nutmeg
- **½ teaspoon** ground allspice
- **¼ teaspoon** salt
- **1 package** (about 15 ounces) refrigerated pie crusts (2 crusts)
- **¼ cup** (1/2 stick) butter, cut into small pieces
- **1** egg, beaten
- **1 tablespoon** turbinado sugar (optional)

### Directions

1. Preheat oven to 350°F.
2. Combine apples, granulated sugar, ¼ cup flour, cinnamon, nutmeg, allspice and salt in large bowl. Let stand 15 minutes.
3. Unroll 1 crust. Press evenly into 9-inch deep-dish pie pan. Sprinkle remaining 1 tablespoon flour into crust. Spread apple mixture evenly into crust. Dot with butter.
4. Unroll remaining pie crust and cut into 1-½-inch strips with crinkle cutter, pizza cutter or sharp knife. Arrange in lattice pattern on top of filling. Brush egg over crust. Sprinkle with turbinado sugar, if desired.
5. Bake 45 minutes or until filling is bubbly, apples are tender when pierced with a knife and crust is golden brown.