

Kens Internet Apple Pie

- Prep About 20 minutes
- Ready In about 1 ½ – 2 hours
- Pre-Heat Oven 400° - 425°

Pie Filling Ingredients

- 4 - 6 Average Apples, Peeled, Cored, Sliced & Diced (Multiple varieties work well)
- 1 tbsp Lemon Juice
- 1 / 4 tsp Salt
- 1 / 4 tsp Nutmeg
- 2 tsp Vanilla
- 1 / 4 tsp Allspice
- 1 tsp Cinnamon
- 2 tbsp Flour
- 1 / 2 cup White Sugar
- 1 / 4 cup Brown Sugar
- 2 tbsp Melted Butter or (4 pads spaced over apple and mix)

Pie Crusts

- 1 pkg premade (2) Store bought at Hannafords work good
- 1 Box of Jiffy (makes 2 - 9")
- 1 Box of Krusteaze (makes 4 - 9")
- Or make enough crust for 2 - 9" doughs from scratch (Good for you :-) !)

Directions

1. Place a pie dough carefully into a pie pan
2. In a bowl, add together all the dry ingredients, whisk till very well blended
Optional: Add warm melted butter, vanilla & lemon juice, and mix well
3. Place apples into pan pie crust, then sprinkle the filling blend onto the apples, as well as butter (melted or pads), and drizzle the lemon & vanilla spread evenly
4. Now carefully place your 2nd pie crust onto your pie and pinch the edge together, a pinch of water can help make the edges stick together. Also some people like to beat up an egg or milk and brush it onto the top of the pie and sprinkle a pinch of sugar onto it. Anyway make a few pokes with a fork or knife for vents
5. Wrap the edge with a thin layer of foil, bake 35 minutes, remove foil, bake 10 – 20 minutes more, observing the brownness of the pie, remove and let sit for a while, a half hour or more, then enjoy :-) Vanilla Ice Cream is suggested