

Kens Internet Apple Pie

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

Pie Filling Ingredients

- 6 Average Mac Apples, Peeled, Cored & Sliced into pieces of your choosing
- 2 tbsp Lemon Juice
- 1 / 4 tsp Salt
- 1 / 8 - 1 / 4 tsp Nutmeg
- 2 tsp Vanilla
- 1 / 4 tsp Allspice
- 3 / 4 tsp Cinnamon
- 2 tbsp Flour
- 1 / 2 cup White Sugar
- 1 / 4 cup Brown Sugar
- 2 tbsp Melted Butter

Pie Crusts

- 1 pkg premade (2) Store bought at Hannafords work good
- 1 Box of Jiffy makes 2
- 1 Box of Krusteaze also makes 4
- 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, whisk together all the dry ingredients, mix very well (no apples)
3. Now add warm melted butter, vanilla & lemon juice, and mix well
4. Now you can add the apples and carefully mix well or a sprinkle some of your sugar mix into the panned pie crust slightly coating the bottom, add the apples, then sprinkle the remaining filling blend onto the apples
5. 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 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 slice with a knife for vents
6. 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