



Granny Smith Apple Pie



YIELD: 1 - 8 INCH PIE

INGREDIENTS

- 2 - 8 inch pie crusts (1 bottom, 1 top)
- 6 cups peeled, cored, and sliced Granny Smith
- 1 tablespoon freshly squeezed lemon juice
- 1 cup packed brown sugar
- ½ teaspoon fine salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ½ ounce (1 tablespoon) cold unsalted butter
- 2 tablespoons flour or tapioca starch

DIRECTIONS

1. Position a rack in the center of the oven and heat to 425 F.
2. Mix the apples, lemon juice and toss to coat.
3. Combine the brown sugar, flour, salt, cinnamon, nutmeg & add to the apples and toss to coat.
4. Pour the apple mixture into the pie shell. Cut the butter into small squares & scatter them over the apples.
5. Lay the second crust over the apples; the top should have a 3/4-inch overhang. Seal the top crust to the bottom crust by folding the overhanging dough under the edge of the bottom crust. Cut slits to vent the steam.
6. Brush the top with milk, sprinkle with sugar & bake for 15 min.
7. Remove from oven & cover the outside edge of the crust with foil to prevent it from burning.
8. Return to oven to finish baking for another 25 - 30 min. or until golden brown & the juices are bubbling. Test the apples by inserting a slender, sharp knife through the steam hole. If the pie is browning too quickly, loosely cover with aluminum foil & bake until done.
9. Remove from oven & allow to cool for at least 20 minutes, more will help the filling hold together better.