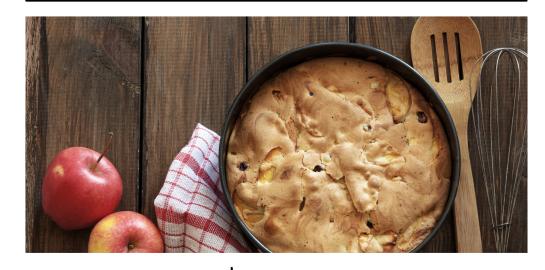
Apple Pie

Servings: 8 Prep time: 20 min Cook time: 40 min



INGREDIENTS

1 (14.1 ounce) package pastry for a
9-inch double-crust pie

3/4 cup white sugar, or more to taste
1 teaspoon ground cinnamon
6 cups thinly sliced apples
1 tablespoon butter
1 egg (optional)
1 tablespoon water (optional)

DIRECTIONS

- 1. Preheat the oven to 450 degrees F
- 2. Line a 9-inch pie dish with one pastry crust; set second one aside.
- 3. Combine 3/4 cup sugar and cinnamon in a small bowl. Add more sugar if your apples are tart.
- 4. Layer apple slices in the prepared pie dish, sprinkling each layer with cinnamon-sugar mixture.
- 5. Dot top layer with small pieces of butter. Cover with top crust and flute the edges to seal.
- 6. Beat egg with 1 tablespoon water to make an egg wash; brush the top crust with egg wash. Cut several slits in the top crust to allow steam to escape.
- 7. Bake pie on the lowest rack of the preheated oven for 10 minutes. Reduce oven temperature to 350 degrees F and continue baking until golden brown and filling bubbles, 30 to 35 minutes more.