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# Apple Pie

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Servings: 8

Prep time: 20 min

Cook time: 40 min

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## INGREDIENTS

- 1 (14.1 ounce) package pastry for a 9-inch double-crust pie
- $\frac{3}{4}$  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  $\frac{3}{4}$  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.