

# Classic Apple Pie

A **Classic Apple Pie** made completely from scratch that's buttery, flaky, easy to make, and perfect for any time of the year.



Prep Time	Cook Time	Total Time
30 mins	1 hr	1 hr 30 mins

Course: Dessert Cuisine: American

Keyword: apple pie, apple pie recipe, classic apple pie Servings: 8

Calories: 553kcal Author: Joanna Cismaru



4.64 from 73 votes

## Ingredients

### Pastry

- 1 pie crust whole recipe for top and bottom crust

### Filling

- 8 medium apples peeled, cored and sliced
- 1 tbsp lemon juice freshly squeezed
- 1/2 cup brown sugar packed
- 2 tbsp all-purpose flour
- 1 tsp cinnamon ground
- 1 egg beaten, for egg wash

## Instructions

1. Make the pie crust according to this pie crust recipe. You can also use store bought pie crust.
2. While pie crust is resting in the fridge, toss the sliced apples with the lemon juice, brown sugar, cinnamon and flour. Set aside.
3. Remove the dough from the refrigerator, and let it sit at room temperature for up to 10 minutes. This is required to soften the dough a bit, so that you can roll it out.
4. Preheat oven to 375 F degrees.
5. Roll out each disc using a rolling pin. If your dough is sticking to the surface or to the rolling pin add a bit more flour as necessary. Roll it until it's about 1/8 of an inch in thickness. Place the pie dough lightly into a pie plate. I usually roll it on the rolling pin and unroll it over the pie plate. (see video) Crimp the edge and cut off excess dough.
6. Add the apple mixture to the bottom crust
7. Roll out the second disc. Gently place on top of the filling and make vents using a sharp knife, or cut into long strips to make a lattice. Trim the excess dough, if needed. Brush generously with beaten egg.
8. Bake for about an hour or until the crust is golden and starts to brown and juices are bubbling.

## Notes

**Apples:** Use apples such as Honeycrisp, Gala, Jonathans, Golden Delicious or Granny Smith.

If you've got time, prepare the apple mixture the night before and let them sit overnight in your fridge. The sugar will draw out the liquid from the apples, giving you a moist pie filling. Drain the juice from the apple mixture and reduce it in a sauce pan until it's thick and syrupy, then add it back to the apples.

Please keep in mind that nutritional information is a rough estimate and can vary greatly based on products used.

### **Nutrition**

Calories: 553kcal | Carbohydrates: 84g | Protein: 5g | Fat: 23g | Saturated Fat: 14g | Cholesterol: 61mg  
| Sodium: 302mg | Potassium: 359mg | Fiber: 7g | Sugar: 43g | Vitamin A: 855IU | Vitamin C: 12.5mg |  
Calcium: 44mg | Iron: 2.4mg