

Easiest Apple Pie Recipe

Makes a delicious pie that goes perfectly with vanilla ice cream.

Prep Time: 15 minutes

Cook Time: 45 minutes

Total Time: 1 hour

Equipment

- medium bowl
- 9-inch pie plate
- apple peeler

Ingredients

- 5 cups thinly sliced apples 8-10 medium apples peeled and cored
- 3 tablespoons sugar
- 3 tablespoons all-purpose flour
- 1-2 teaspoons cinnamon
- 1/4 teaspoon salt
- 2 tablespoons butter cut into small pieces
- Double pie crust
- 1 egg white + 1 tablespoon water
- granulated or chubby sparkling sugar optional

Instructions

1. Preheat the oven temperature to 450. In a medium bowl add the sliced apples. Sprinkle with the sugar, flour, cinnamon, and salt and toss gently to combine well.
2. Roll out and place an unbaked pie crust in the bottom of a deep 9-inch pie dish.
3. Place the apple mixture in the unbaked pie shell. Place the small pieces of butter on top of apple mixture.
4. Top with the second pie crust and trim the edges of the crust if needed. Crimp the edges and cut a few slits in the top crust for steam vents.
5. Mix the egg white and 1 tablespoon of water together in a small bowl to create the egg wash, and then brush the top with the mixture and sprinkle with sugar before baking.
6. Bake at 450°F for the first 15 minutes, then reduce the heat to 350°F and continue cooking for an additional 40 to 45 minutes, or until the top is golden brown.

7. If the edge of the crust starts to brown more quickly than the center, carefully cover the edge with aluminum foil for the last 15-20 minutes of baking to prevent over-browning.
8. Let the pie cool for 10 minutes before serving. Can be made ahead of time and served at room temperature.

Notes

- This apple pie has about an inch or inch-and-a-half of sliced apples inside the crust, which means **you don't have to pre-cook them** and they won't shrink too much.
- Cut the apples slices about *1/4-inch thick*.
- This apple pie is a great candidate for a pretty lattice crust.
- In the world of pies, this one has a very small amount of added sugar. **If you are using tart apples, you might need to double the amount of sugar.** Just taste and see. Feel free to add up to 1/3 cup of sugar to this recipe.

Nutrition

Serving: 1 of 8 slices | Calories: 290kcal | Carbohydrates: 38g | Protein: 4g | Fat: 14g | Saturated Fat: 5g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 6g | Trans Fat: 0.1g | Cholesterol: 8mg | Sodium: 276mg | Potassium: 136mg | Fiber: 3g | Sugar: 13g | Vitamin A: 131IU | Vitamin C: 4mg | Calcium: 17mg | Iron: 1mg

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