

Deep-Dish Apple Pie



PREPARATION TIME

15 minutes



COOKING TIME

50 minutes



PERFECT PARTNER

vanilla ice cream



**MONEY.
Cook's
SAVER.**

You can use almost any kind of apple, or a mixture of apples, for this American classic. Make it a family affair and visit an orchard to pick your own. It is a great way to spend a day and save money, too.

SHOPPING LIST

- pie pastry • lemon juice
- apples • ground cloves

ON HAND

- sugar • salt • ground allspice
- cinnamon • flour
- butter

INGREDIENTS

- 2 ready-made frozen pie pastry sheets
- 2 tablespoons lemon juice
- 6 cups peeled, sliced apples
- $\frac{2}{3}$ cup plus 1 tablespoon sugar
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground allspice
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon ground cloves
- 3 tablespoons all-purpose flour
- 2 tablespoons butter, cut into pieces

SERVES 6

COOKIN' Express

• An apple corer will speed up preparation time. Peel apples, then set the corer on top of each apple. Press firmly and the apple slices will fall away from the core.

Make Ahead

You can prepare this pie beforehand, ready for baking, and tightly cover with plastic wrap. Freeze for up to 1 week.

♦ VARIATION

For a classic fall dessert, add $\frac{1}{2}$ cup golden raisins and $\frac{1}{3}$ cup chopped pecans during step 2.

1 Preheat oven to 425°F. Fit one sheet of pie pastry into a deep-dish pie plate. To prevent tearing the pastry, roll sheet around a rolling pin; unroll over pie plate.



2 Combine lemon juice and apples in a large bowl. Add $\frac{2}{3}$ cup sugar, salt, allspice, cinnamon, cloves and flour; toss well.

3 Spread apple mixture over piecrust in dish. Dot with butter. Arrange second pastry sheet over apples. Press to lightly seal edges. Trim overhanging crust.



4 Make 4 slits in top crust; sprinkle with remaining sugar. Bake for 20 minutes. Reduce heat to 350°F. Bake until filling bubbles, about 30 minutes longer. Let pie cool completely before slicing.