Easy Apple Pie Recipe

Prep Time: 10 minutes
Cook Time: 1 hour

Difficulty Level: medium
Servings 8

Ingredients:

- 2 -9 inch store-bought pie crust
- 6-7 large sweet/tart apples peeled, cored, and sliced
- ½ cup sugar
- ½ cup light brown sugar
- 1 tablespoon flour
- 2 teaspoons nutmeg
- ½ tablespoon cinnamon
- 1 tablespoon lemon juice and zest of the lemon

1 egg lightly beaten in a small bowl for egg wash

Directions:

1. Place a store-bought pie crust in the bottom of the pie plate. Keep the second one on hand for the topper.
2. Make sure the oven rack is in the center and preheat the oven to 400°F.
3. In a large bowl, combine the sliced apples, granulated sugar, light brown sugar, flour, cinnamon, nutmeg, and lemon juice with zest. Mix lightly.
4. Fill the pie crust bottom in the pie plate with this filling before putting the second crust on top. Feel free to decorate, but be sure to make slices so the juice can bubble out while cooking. Pinch the edges of the pie crust together along the entire pie.
5. Brush the top of the pie crust with the egg wash. Cover the edges with a pie shield or strips of foil to prevent over-browning during the first 25 minutes.
6. Bake at 400°F for 20 minutes. Remove the edge cover and turn down to 375°F, then continue to bake for an additional 35-40 minutes. Let the pie cool for at least 2 hours before serving.

Notes: