

Homemade Apple Pie

1 DEEP DISH PIE CRUST (BAKED FOR 12 MIN. AT 375 DEGREES F)

1 REFRIGERATED PIE CRUST FOR TOP

5-6 LARGE GOLDEN DELICIOUS APPLES (PEELED AND SLICED)

1 CUP GRANULATED SUGAR

1/2 TSP. APPLE PIE SPICE (ADD MORE IF DESIRED)

4 TBSP. FLOUR

1/4 CUP BUTTER (MELTED)

Prebake the deep-dish crust. Place apples in a large bowl, then toss with sugar, spices & flour. Put into the deep-dish pie crust. Apples should be mounded at least 1-2 inches above the edge of the crust. Pour half of the butter on top. Roll out the top dough and put slits in it, then place on top of apples and crimp along the edges. Pour remaining butter on top and sprinkle with cinnamon sugar. Bake at 300 degrees F for 90 minutes. Serve warm with vanilla ice cream!

OPTIONAL: Don't have apple pie spice? Add 1/2 tsp. cinnamon & 1/4 tsp. cardamom, or just cinnamon if that is all you have!

"Think granny smith is the best apple for pie? Just give the golden delicious a try, y'all."

-Tammy