

# Apple Pie

Pies are perfect for Labor Day picnics and how much more American can you get with Apple Pie? “As American as apple pie”—right? My mom was given this recipe by friend and fell in love with it after she more than doubled the sugar. This traditional apple pie is very simple to make. For real ease, use a store-bought pie crust.

Prep: 20 min. • Bake: 50 min. + 40 min. cooling • Serves: 8

## Pie crust

**2 c. flour**  
**1 tsp. salt**  
**2/3 c. shortening**  
**6 ½ T. cold water**

In medium mixing bowl, combine flour and salt. Using a pastry blender, cut in shortening to flour mixture until pieces are the size of small peas. Add water and mix with a fork until a soft dough forms. Mix with hands if needed. Divide into two balls. On a lightly floured surface, starting from the center and moving to the edge, roll one ball of dough into a circle 12 in. in diameter. Place in a pie dish. Repeat with second ball and set aside.

## Filing

**8 lg. firm apples**  
**2 ½ c. sugar**  
**6 T. flour**  
**2 tsp. cinnamon**  
**1 tsp. nutmeg**  
**1 T. butter**  
**Additional sugar**  
**Vanilla ice cream (optional)**

Preheat oven to 375°. Peel apples and slice into thin pieces. In a medium mixing bowl, combine sugar, flour, cinnamon, and nutmeg. Add apples and toss to coat. Fill pie shell with filling. Dot with butter. Lay prepared top pie crust on top and, if needed, trim to ½ in. around edge of dish. Flute. Make 4 slits in pie crust and sprinkle with additional sugar. Cover edge of crust with foil and bake for 25 min. Remove foil and bake for 25 min. or until crust is golden brown. Cool 40 min. or until sauce has thickened. Serve with vanilla ice cream if desired. Store covered in refrigerator.

Taken from *Everything Sweet* © 2025 by Jason Schlichter

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