

HOMEMADE APPLE PIE FROM SCRATCH RECIPE

INGREDIENTS

For the crust:

Wendy Achatz's Perfect Flakey Pie Crust Recipe

<https://www.wendyachatz.com/wendy-achatzs-perfect-flakey-pie-crust.html>

<https://youtu.be/3ixm8UP4bQU>

For the filling:

8-10 medium size apples, peeled, cored, and sliced

½ cup salted butter, cut into small pieces

½ cup all purpose flour

½ - ¾ cup apple cider

1 cup sugar

½ cup brown sugar

¼ - ½ teaspoon cinnamon

INSTRUCTIONS

Use a blend of your favorite baking apples. I prefer Northern Spies.

Preheat oven to 375 degrees Fahrenheit.

Make a rue: Melt butter in a saucepan, then whisk in all purpose flour to create a paste. Add sugars, spice, and cider. Cook until it reaches a boil. Turn down and allow to simmer for a minute or two.

Pour syrup over apples and mix well. Let cool.

Roll out dough to line a 9-10" pie tin. Fill with apple mixture and butter. Top with dough to lattice the top and crimp edges. Brush egg wash or cream on top of crust. Wrap edges with tin foil.

Place pie on a baking sheet pan or oven guard to catch drippings. Bake pie in center rack of oven for approximately 1 hour and 20 minutes. Insert fork into center of pie to test for tenderness of apples. See this video <https://youtu.be/0OKmYSJm8mA> for more helpful baking quality tips from Achatz Handmade Pie Company.

Enjoy!