

How to Make a Flaky, Golden Apple Pie from Scratch

This apple pie recipe stands out for several reasons:



OVEN
425°F

TIME
30 min

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INGREDIENTS

- 2 ½ cups all-purpose flour
- 1 cup unsalted butter, chilled and diced
- 1 teaspoon salt
- 1 tablespoon sugar
- 6 to 8 tablespoons ice water
- 6 cups thinly sliced apples (a mix of Granny Smith and Honeycrisp)
- ¾ cup sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon cinnamon
- 1 tablespoon lemon juice
- 1 egg (for egg wash)

DIRECTIONS

1. There's something magical about the aroma of a freshly baked apple pie wafting through the house. For me, it brings back memories of my grandmother's kitchen, where she would spend hours preparing her famous pie for family gatherings. The laughter, the stories, and the warmth of those moments are forever etched in my heart. Today, I want to share with you my version of her classic recipe, which has become a cherished tradition in my own home.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-a-flaky-golden-apple-pie-from-scratch/>