

Delightfully Different: The Crazy Crust Apple Pie Recipe You Need to Try!

1/2 cup unsalted butter, melted



OVEN
350°F

TIME
45-50 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Pie Crust:

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, melted
- 2 large eggs
- 1 teaspoon vanilla extract

For the Apple Filling:

- 4 cups apples, peeled, cored, and sliced (about 4-5 medium apples)
- 1/2 cup brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon lemon juice
- 1 tablespoon all-purpose flour

Optional Toppings:

- Whipped cream or vanilla ice cream for serving

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 350°F (175°C).
- 2.** Prepare the : Crust: In a large mixing bowl, combine the flour, granulated sugar, baking powder, and salt. Stir in the melted butter, eggs, and vanilla extract until well combined. The batter will be thick.
- 3.** Prepare the : Apple Filling: In another bowl, toss the sliced apples with brown sugar, cinnamon, lemon juice, and flour until evenly coated.
- 4.** Assemble the : Pie: Pour half of the batter into a greased 9-inch pie pan, spreading it evenly. Layer the apple mixture on top of the batter, then pour the remaining batter over the apples, ensuring they are mostly covered.
- 5.** Bake: Place the pie in the preheated oven and bake for 45-50 minutes, or until the top is golden brown and a toothpick inserted in the center comes out clean.
- 6.** Cool and : Serve: Allow the pie to cool for at least 15 minutes before slicing. Serve warm with whipped cream or vanilla ice cream if desired.

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

Original recipe: <https://chefmaniac.com/delightfully-different-the-crazy-crust-apple-pie-recipe-you-need-to-try/>