

Crazy Crust Apple Pie: The Easiest Apple Pie You’ll Ever Make

The "Crazy" History of Crazy Crust Pie



OVEN
375°F

TIME
1-2 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

to create this magically easy Crazy Crust Apple Pie:

For the Crust (the "Crazy" part!): 1 cup all-purpose flour 1/2 cup granulated sugar 1 teaspoon baking powder 1/2 teaspoon salt 1/2 cup (1 stick) unsalted butter , softened 3/4 cup milk (whole or 2%) 1 large egg:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get this "crazy" pie started!
3. Prepare : Oven and Pan:
4. Preheat your oven to 375°F (190°C). Grease a 9-inch pie plate well.
5. Make the : Crust Batter:
6. In a medium mixing bowl, combine the flour, granulated sugar, baking powder, salt, softened butter, milk, and egg. Beat with an electric mixer on low speed until just combined, then increase to medium speed and beat for about 1-2 minutes until the batter is smooth and well blended. The batter will be thin, similar to pancake batter.
7. Prepare the : Apple Filling:
8. In a large bowl, combine the peeled, sliced apples with the brown sugar, cinnamon, nutmeg, flour, and lemon juice. Toss gently until the apples are evenly coated.
9. Assemble the : Pie:
10. Pour the thin crust batter evenly into the bottom of the prepared pie plate. Carefully spoon the apple filling into the center of the batter.
11. Do not stir or mix the apples into the batter.
12. The magic happens as they bake! Spread the apples out gently towards the edges, but make sure there's at least a 1-inch border of batter around the fruit.
13. Place the pie plate on a baking sheet (to catch any potential drips). Bake for 40-50 minutes, or until the "crust" around the edges is golden brown and puffed, and the apple filling is tender and bubbly. A toothpick inserted into the crust part (not the

apples) should come out clean.

14. Cool & : Serve:
15. Let the pie cool on a wire rack for at least 15-20 minutes before slicing and serving. This allows the filling to set slightly.

SWAPS & NOTES

Apples: A mix of tart and sweet apples creates the most balanced flavor.

Make sure your slices are fairly uniform for even cooking.

If you're short on time, you can absolutely use a 21-ounce can of apple pie filling (omit the brown sugar, cinnamon, nutmeg, flour, and lemon juice for the filling if using canned).

Milk: Any kind of dairy milk will work.

TIPS FOR SUCCESS

This is the most crucial rule for Crazy Crust Pie.

Pour the batter, then add the filling, and let the oven do the work of separating them into crust and filling.

Grease Your Pan Well: Since the crust forms directly in the pan, a well-greased dish ensures easy serving.

Even Apple Slices: Aim for uniform apple slices so they cook evenly.

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

Original recipe: <https://chefmaniac.com/crazy-crust-apple-pie-the-easiest-apple-pie-youll-ever-make/>