

## Delicious Apple Pie with Vanilla Sauce: A Classic Comfort Dessert

Delicious Apple Pie with Vanilla Sauce: A Timeless Comfort Dessert



**OVEN**  
**375°F**

**TIME**  
**40-45 min**

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**SAVE**  
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### INGREDIENTS

4-5 medium apples (Granny Smith or Honeycrisp recommended), peeled, cored, and sliced (about 6-7 cups sliced)  
1/2 cup granulated sugar  
1/4 cup brown sugar (packed)  
1 tbsp lemon juice  
1 tsp ground cinnamon  
1/4 tsp ground nutmeg  
2 tbsp all-purpose flour  
1 package (2 sheets) refrigerated pie crusts (or your favorite homemade recipe)  
1 cup heavy cream  
1/2 cup milk (any kind, whole milk recommended for richness)  
1 tsp vanilla extract  
1 tbsp cornstarch (optional, for thickening)

### DIRECTIONS

1. Let's get this delicious Apple Pie with Vanilla Sauce baking!
2. Preheat : Oven: Preheat your oven to 375°F (190°C).
3. Prepare : Apple Filling: In a large mixing bowl, combine the peeled and sliced apples, 1/2 cup granulated sugar, 1/4 cup brown sugar, 1 tablespoon lemon juice, 1 teaspoon ground cinnamon, 1/4 teaspoon ground nutmeg, and 2 tablespoons flour. Toss gently until all the apple slices are evenly coated.
4. Assemble the : Pie: Unroll one sheet of the refrigerated pie crust and carefully line a 9-inch pie dish with it. Trim any excess crust, leaving a small overhang. Pour the apple mixture into the pie crust, mounding it slightly in the center.
5. Top the : Pie: Unroll the second sheet of pie crust. Place it over the apple mixture. Trim the edges to match the bottom crust, then crimp the edges together firmly to seal (you can use your fingers or a fork). Using a sharp knife, cut a few slits in the top crust (about 1-inch long) to allow steam to escape during baking.
6. Bake the : Pie: Place the pie dish on a baking sheet (to catch any potential spills). Bake in the preheated oven for 40-45 minutes, or until the crust is golden brown and the apple filling is bubbly and tender (you can test tenderness by inserting a thin knife through a vent slit).
7. Prepare the : Vanilla Sauce: While the pie bakes, prepare the vanilla sauce. In a medium saucepan, combine the 1 cup heavy cream, 1/2 cup milk, and 1/2 cup granulated sugar. Heat over medium heat, stirring occasionally, until the sugar dissolves and the

mixture is warm.

8. **Thicken : Sauce (Optional):** If using cornstarch, whisk the 1 tablespoon cornstarch with a tablespoon or two of cold water in a small bowl to form a slurry. Slowly whisk this slurry into the warm cream mixture in the saucepan. Continue to simmer, stirring constantly, for about 3-5 minutes, until the sauce thickens to your desired consistency.
9. **Finish : Sauce:** Remove the saucepan from the heat. Stir in the 1 teaspoon vanilla extract.
10. **Serve:** Let the apple pie cool slightly (at least 15-20 minutes) before slicing. Serve warm, ideally with generous drizzles of the warm vanilla sauce. Leftovers can be refrigerated.

## SWAPS & NOTES

**Apples:** A mix of Granny Smith (for tartness) and Honeycrisp (for sweetness and texture) is ideal.

Other good baking apples include Fuji, Gala, or Braeburn.

**Pie Crusts:** Using refrigerated pie crusts is a fantastic shortcut that makes this recipe much quicker.

If you have a go-to homemade pie crust recipe, feel free to use it!

## TIPS FOR SUCCESS

Apple Choice: Using a mix of tart and sweet apples creates the best flavor balance.

Don't Overwork Crust: If using homemade crust, avoid overworking the dough, which can make it tough.

Ventilation is Key: The slits in the top crust are important for steam to escape, preventing the pie from bursting or becoming soggy.

Prevent Over-Browning: If your pie crust is browning too quickly, loosely tent it with aluminum foil during the last part of baking.

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

Original recipe: <https://chefmaniac.com/delicious-apple-pie-with-vanilla-sauce-a-classic-comfort-dessert/>