

Easy Homemade Apple Pie with Warm Spices and Flaky Crust

Pie crust for a double-crust pie



OVEN
375°F

TIME
45 to 55 min

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INGREDIENTS

Pie crust for a double-crust pie
Apples, peeled, cored, and sliced
Granulated sugar
Brown sugar
Ground cinnamon
A pinch of nutmeg, optional
Lemon juice
All-purpose flour or cornstarch, for thickening
Butter
Egg wash, optional for a golden crust

DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 375°F or according to your pie crust recipe. Prepare a pie plate and have your crust ready to go.
- 2. Prepare the Apples:** Peel, core, and slice the apples into even pieces. Place them in a large mixing bowl.
- 3. Make the Filling:** Add the granulated sugar, brown sugar, cinnamon, lemon juice, and flour or cornstarch to the apples. Toss everything together until the slices are evenly coated.
- 4. Fill the Pie:** Roll out the bottom crust and fit it into the pie plate. Spoon the apple filling into the crust and dot the top with small pieces of butter.
- 5. Add the Top Crust:** Place the second crust over the filling or create a lattice top. Trim and crimp the edges, then cut a few slits in the top if using a full crust so steam can escape.
- 6. Brush and Bake:** Brush the top with egg wash if desired for extra color and shine. Bake until the crust is golden and the filling is bubbling, usually around 45 to 55 minutes depending on the pie.
- 7. Cool Before Serving:** Let the pie cool for at least a couple of hours before slicing so the filling can thicken and settle properly.

SWAPS & NOTES

The best apple pies usually use apples that hold their shape well while baking.

A mix of sweet and tart apples creates especially good flavor, but even one variety can work beautifully if that is what you

have.

Lemon juice helps brighten the filling and keeps the sweetness balanced, while flour or cornstarch thickens the juices so the slices hold together better.

A double crust gives the pie that classic look and feel, but a

lattice top is always a beautiful option too.

TIPS FOR SUCCESS

One of the biggest keys to a good apple pie is choosing apples that do not fall apart completely in the oven.

You want them tender, but still structured enough to give the pie a satisfying texture.

Slicing the apples evenly also helps them bake at the same rate.

If the crust begins browning too quickly, loosely tent the pie with foil while it finishes baking.

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

Original recipe: <https://chefmaniac.com/easy-homemade-apple-pie-with-warm-spices-and-flaky-crust/>