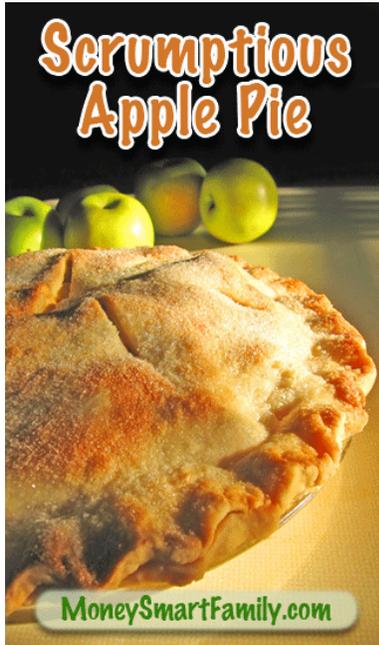


# Scrumptious Apple Pie Recipe

<https://moneysmartfamily.com/money-saving-tips/pie-recipes-family-favorites/#Apple>



This scrumptious Apple Pie recipe was created by Annette's Aunt Grace and has been passed down for three generations. It shows up every Thanksgiving, and some of our kids (and Steve too) request it for their birthday dessert. There is nothing more American than apple pie!

## Ingredients:

- 1 Double Pie Crust
- 1 Egg, beaten
- 7 to 8 large apples (we use a mixture of 3 varieties of apples with one always being Granny Smith apples) Cut each apple into 12 slices (wedges)
- 1 Tbs Lemon Juice
- 1/2 Cup Granulated Sugar
- Dash of Salt
- 1/2 tsp Cinnamon
- 1/4 tsp Nutmeg
- 1 Tbs Minute Tapioca
- 1 1/2 Tbs Flour

## Directions:

Before cutting apples, prepare bottom crust and place in pie plate. Take one egg and beat until foamy. With a pastry brush, brush egg on to the pie crust and let it dry while preparing apples. This is a very important step to prevent the crust from becoming soggy.

In a large bowl toss apples and lemon juice.

In a second bowl mix the remainder of the ingredient list.

Pour the dry ingredients over the apples and stir until coated thoroughly.

Layer the apples in the pie shell/ plate, piece by piece to fit as many as possible and with as little air space as possible.

Cut up 2 TBS of margarine into pea sized pieces and dot all over apples.

Place top crust on apples and brush with egg mixture. This will make the crust a beautiful golden brown.

Bake for 60 minutes at 400 degrees

## \*Optional Topping instead of Crust – French Apple Pie Crumb Topping\*

## Ingredients:

- 2/3 Cup Flour
- 1/2 Cup Sugar
- 1 tsp Cinnamon
- 5 to 6 Tbs Melted Crisco or Margarine

## Directions:

Mix ingredients together in a bowl until they turn into big clumps of gooey goodness. This recipe can be doubled if you need more crumb mixture.

Spread on top of apple mixture.

Cover entire pie with aluminum foil and cook for 40 minutes at 400 degrees.

Remove the foil and cook for an additional 20 to 30 minutes. This allows the crumb topping to turn golden brown.