

The Best Apple Pie Recipe

Ingredients

The Crust

- 2 1/2 cups all purpose flour, plus 2 tablespoons for rolling the dough
- 1 cup cold butter, cut in chunks
- 1 teaspoon granulated sugar (any kind)
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 8 to 11 tablespoons ice cold water

The Filling

- 4 large Granny Smith apples (Green)
- 5 medium Gala apples (Red)
- 1 lemon, juiced
- 1/2 lime, juiced
- 1/2 cup white sugar, plus 1 tablespoon for sprinkling on top
- 1/4 cup brown sugar
- 1/3 cup cornstarch
- 3 1/2 cups water
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- A pinch of salt
- 1 egg

Directions

Part 1: The Crust

1. In a bowl, mix together the flour, sugar, salt, cinnamon, and nutmeg.
2. With a dough blender, blend in the chunks of butter until it's evenly mixed with the flour mixture.
3. Slowly, start adding the ice cold water to the mix. Start with 8 tablespoons and keep adding more if there's still a lot of flour that hasn't been incorporated into the dough.
4. When the dough is done, form it into a ball and cover it in saran wrap. Put it in the fridge for an hour or so. Meanwhile, you can start preparing the filling.

Part 2: The Filling

1. Peel all the apples and cut them into thin slices.
2. Put them in a large bowl and mix in the lemon and lime juice- enough to evenly coat all the apples.
3. In a cooking pot, mix together the sugars, water, cornstarch, cinnamon, nutmeg and salt.
4. Cook this on the stove over medium heat until it reaches a gentle boil. Boil for 3 minutes.
5. Turn the heat to low and add in all the apples. Stir until the apples are well coated. Cover the pot with a lid and cook it for an additional 5 minutes- you may have to stir a couple times in between so the syrup doesn't stick to the bottom.
6. When the 5 minutes are up, turn off the stove and remove the lid to allow it a few minutes to cool down.

Part 3: Finishing it up

1. Preheat the oven to 375 degrees F.
2. Take the dough from the fridge and cut it in two. Sprinkle some flour on a dry surface and put one of the dough halves on top. Sprinkle some flour on top of the dough as well. Roll it out into a thin later to create the base of the pie. Lay it on the pie pan and poke the dough with a fork in several places.
3. Fill the pie with the apples.
4. Roll out the second dough and cover the pie. Seal the edges well together. Make a few cuts on top.
5. Whisk the egg in a bowl. Brush the top of the pie with a layer of egg wash. Sprinkle some sugar over over the top and put it in the oven. I recommend you put a large baking sheet or pan in the over right below the pie in case some of the filling syrup drips out. It's easier to wash the baking sheet than the oven.
6. Bake the pie for 35 to 45 minutes, until the top is browned to your liking.
7. Enjoy warm or cold!