

Anna Apple Pie

Ingredients:

6 cups thinly sliced and peeled Anna apples (about 5-6 medium-sized apples)
1 tablespoon lemon juice
3/4 cup granulated sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
2 tablespoons unsalted butter, cut into small pieces
1 package (14.1 oz) refrigerated pie crusts (or homemade pie crusts)

Instructions:

Preheat your oven to 425°F (220°C).

Roll out one of the pie crusts and place it on a 9-inch plate, gently pressing it into the bottom and sides. In a large mixing bowl, toss the peeled and sliced Anna apples with the lemon juice to prevent browning. Whisk together the granulated sugar, all-purpose flour, ground cinnamon, ground nutmeg, and salt in a separate smaller bowl.

Pour the sugar mixture over the apples and toss until the apples are evenly coated.

Transfer the apple mixture to the pie plate, arranging the apples evenly and mounding them slightly in the center. Dot the top of the apple mixture with the small pieces of unsalted butter.

Roll out the second pie crust and place it over the apples. Trim the excess dough around the edges and crimp the edges of the two crusts together to seal the pie.

Cut 4-5 slits in the top crust to allow steam to escape during baking.

Optional: Brush the top crust with a beaten egg and sprinkle with coarse sugar for a golden, shiny finish.

Bake the pie at 425°F (220°C) for 15 minutes. Then, reduce the oven temperature to 350°F (175°C) and continue baking for 40-45 minutes until the crust is golden brown and the apples are tender when pierced with a fork.

Cover the crust edges with aluminum foil or a pie shield if they start to brown too quickly. Remove the pie from the oven and let it cool on a wire rack for at least 2 hours before serving. This will allow the filling to set and make it easier to slice.

Enjoy your delicious Anna apple pie with a scoop of vanilla ice cream or a dollop of whipped cream!