

# APPLE PIE

SERVES 6–8    Adapted from *Truck to Table*, Common Grounds

Fit one pie crust into a 9-inch pie plate.

Combine sugar and cinnamon. Sprinkle half of mixture on bottom of crust.

Place apples in crust and sprinkle with remaining sugar mixture. Dot with butter. Cover with top crust, crimp edges, and cut vents in top. Bake at 400° for 60 min.

Serve warm with vanilla ice cream.

## INGREDIENTS

*2 refrigerator pie crusts*

*1¼ cups sugar*

*1½ tsp cinnamon*

*4–5 lg Granny Smith or  
Honeycrisp apples, peeled  
and sliced*

*1 tbsp butter, chilled and cut  
into small pieces*

## DEEDEE'S NOTES:

- Recipe may be prepared earlier in the day. Cover and chill. May need to increase baking time.
- For pie crusts, I recommend refrigerated Pillsbury Pie Crusts. To make your own, see Basics.
- You may use a combination of Granny Smith and Honeycrisp apples.
- To freeze, make pie according to recipe, but do not cut vents. Cover with paper plate and aluminum foil. May be stored 3–4 months. To bake, cut vents in top crust and place frozen pie in preheated 400° oven. Allow 10–15 min extra baking time.
- Increases well.

*Easy as pie!*