Dutch Apple Pie



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Recipe by: Laura Vitale

Serves 8 to 10

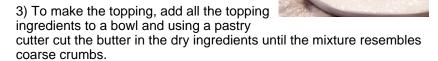
Prep Time: 20 minutes

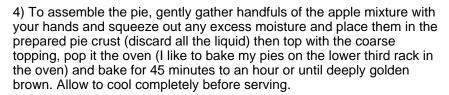
Cook Time: 1 hours 0 minutes

Ingredients

- __9 inch Pie Crust, homemade or store bought, fitted in a greased 9 pie plate __2-1/2 lb of Apples, peeled, cored and thinly sliced (I prefer Honeycrisp Apples)
- __1/4 cup of Granulated Sugar
- 2 Tbsp of Lemon Juice
- __1/3 cup of All Purpose Flour
- __2 tsp of Cinnamon
- __2 tsp of Vanilla Extract
- For the topping:
- __1/2 cup of Brown Sugar
- __1/2 cup of Granulated Sugar
- __1 Stick (1/2 cup) of cold Unsalted Butter, cut
- into small pieces
 __1 cup of Flour

- 1) In a large bowl, toss together the apples with the sugar, lemon juice, flour, cinnamon, and vanilla and set aside for 15 minutes.
- 2) Preheat your oven to 375 degrees, brush the surface of the pie crust with a beaten egg. Place the pie plate on a foiled lined baking sheet and set aside.





NOTE: Just a quick mention that in the video I stated the oven temperature to be 350 degrees and I meant to say 375. Sorry about that, looks like I needed an extra cup of coffee that day!

