



Noreen's Kitchen

Deep Dish Apple Pie

Ingredients

1 recipe of Cream Cheese Pie Crust	1/2 teaspoon salt
5 Granny smith apples, peeled & sliced	1/4 cup apple cider
3 Honeycrisp apples, peeled & sliced	1/4 (1/2 stick) butter cut into cubes
1 cup brown sugar, packed	1 tablespoon cinnamon sugar
1/2 cup all purpose flour	1 egg
1 tablespoon apple pie spice *	1 tablespoon water

Step by Step Instructions

Preheat oven to 375 degrees.

Divide dough into two discs. Roll out one disk and fit it into a 9 inch deep dish pie plate.

Roll out the other disk and place it on a baking sheet lined with parchment. This will be your top crust.

Place both the pie plate and the top crust into the fridge while you prepare the rest of the pie.

Peel and slice the apples and toss them in the apple cider in a large bowl.

Mix the brown sugar, flour, spices and salt together in a separate bowl. Be sure to break up any brown sugar lumps.

Pour the dry mixture over the apple mixture and mix well with your hands. Be sure to get all the mixture nice and moist.

Pour the apples into the pie shell. You may think you have too many, but do your best to fit them in the plate.

Dot the top of the apples with the cubes of butter.

Cover the apples with the top crust and pinch the top and bottom crust together all around. Make sure to adhere, if you have trouble use a bit of water, but not too much. Do a decorative edge if desired.

Cut vent holes in the top of the pie to allow steam to escape.

Beat egg with water and brush over the top of the pie crust to give it a glossy sheen.

Sprinkle top of pie with cinnamon sugar.

Place pie on a baking sheet to catch drips. Bake for 20 minutes.

Remove from oven and place either a pie shield or aluminum foil over the outer crust of the pie to keep it from over browning.

Return pie to oven and bake for an additional 40 to 50 minutes.

Pie is done when fruit is soft and gives easily when pierced with a knife and crust is golden brown.

Remove from oven and allow to cool for at least two hours before slicing.

NOTE: If you do not have apple pie spice you can sub out 2 teaspoons ground cinnamon, 1/2 teaspoon ground allspice, 1/4 teaspoon ground clove and 1/4 teaspoon ground nutmeg.

Enjoy!