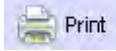


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How to Make the World's Best Homemade Apple Pie

Want to make the best apple pie you've ever had, and don't want to spend all day in the kitchen studying complicated recipes? Martha Stewart, Rachel Rae and Alton Brown have nice recipes, but nothing beats this Amish Pennsylvania Dutch apple pie! Anyway, this pie is so easy and has stood the test of time. Everyone I ever serve it to raves about it. What makes it different is: it's mostly apples, not crust or sugar; and the combination of spices is superb! And it doesn't matter if you're not a chef or have never made a pie before! Following these illustrated directions ANYONE can cook a perfect apple pie for Thanksgiving, Christmas or any occasion!!



Ingredients and Equipment

(per 10 inch deep dish pie)

1. **Apples** - about 20 medium fresh apples of sweet-tart varieties, like: Bramley, Cox Pippin, Fuji, McIntosh, Stayman Winesap, Jonagold, Rome, Cameo, Jonathon. If you can't get any of these, then try Red Delicious, Honeycrisp, etc. You want a flavorful, aromatic and firm apple (Golden Delicious and Galas are a bit soft; they work, but lose their shape)



2. **One 9 inch deep Pie Plate** - (grocery stores sell both disposable pie pans and glass pans. Get the deep type!
3. **Seasonings:**
 - 1 Tablespoon Cinnamon, (15 ml)
 - 1/2 teaspoon nutmeg, (3 ml)
 - 1/4 teaspoon ground dry ginger, (1.5 ml)
 - 1/4 teaspoon ground cloves, (1.5 ml)
 - 1/4 teaspoon allspice (1.5 ml)
4. **1/2 cup flour (120 ml)**
5. **5 Tablespoons corn starch** (75 ml - in England it's called "corn flour")
6. **1 cup (240 ml) granulated (ordinary table) Sugar** OR
1/2 cup (120 ml) granulated sugar and 1/2 cup (120 ml) Truvia or Splenda (Splenda works in pie recipes, but not by itself. The pie turns out heavy and with much less flavor).
7. **1/4 cup (60 ml) lemon juice** (optional, brightens the colors)
8. **1/2 cup (120 ml) apple juice or apple cider**

Step 1- Wash the apples

Just wash them in cold water, no soap. We're going to remove the skins anyway, so don't spend too much time on it. You can remove any stickers that the grocery store put on the apples, though. Peelers often get stuck on those.

Step 2 - Peel the apples

The fastest way to peel the apples is one of these peelers! With firm apples, it takes about 20 seconds per apple.

These apple peelers don't work well on soft, mushy apples or apples with soft spots on them. In that case you're stuck with a hand peeler!



Once they're peeled, remove any remaining brown spots (see the photo at left - before removing the blemishes.)



These apple peelers work absolutely great on firm apples, pears and potatoes. They don't work so well on apples that are mush or have soft spots. There are 2 types of peelers: those that have a suction base ("Back to Basics", below) and those that clamp on to the edge of a table ("Progressive" below).

I prefer the suction type as you can use it more places. As you can see in the photo below, it's so easy, a 3 year can (and eagerly will) peel the apples!) Click on the links on the website for more info or to order one.

Step 3 - Core and slice the apples

You can use a knife, but the \$5 corer/slicer you see in the photo is available at any kitchen store (Bed, Bath and beyond, Wal-Mart, etc.), and is the fastest, easiest way. But any slices that are between 1/4 inch and 1/2 inch thick will do.



Remove seeds, stems, any hard parts near the seeds and any brown or soft spots.

Here are the apple slices, ready for the pie!



Step 4 - mix the sugar and seasonings.

Combine the sugar, flour, corn starch and spices in a bowl.



And mix them well!

Step 5 - Make the pie crust

Never made a crust either? Fear not, they are really simple. [Click here for instructions about making a pie crust.](#) It will open in a new window, so just close the new window to return here. Now is a good time to get the oven preheating to 425 F.

Step 6 - Layer the apples and spices

Sprinkle a 4 or 5 tablespoons of the sugar-spice-etc. mixture into the pie crust and place a layer of apple slices, one slice deep, on top of that. Use any pattern you like, just keep them snug so there air space is minimized.



Step 7 - put more sugar-spice on top of the apples in the pie crust

Put another 4 or 5 tablespoons of the sugar-spice mixture on top on the apples in the pie crust.



Step 8 - Repeat steps 6 and 7

Repeat steps 6 and 7, laying apples and spice mixture until the pie crust is filled and then some!



The apples need to be piled between an inch and 1.5 inches above the top of the pan. The apples cook down a LOT!



Finally, sprinkle more sugar-spice on top of the pie!

Pour the lemon juice and apple juice all over the pie.



Step 9 - Put the pie in the oven!

Cook the pie at 425 F (220 C, Gas Mark 7) for 10 minutes, then turn the heat down and cook at 375 F (190 C, Gas Mark 5) for another 45 minutes to 1 hour.



Step 10 - Remove when the apples are soft!

When the apples are soft (stick a blunt knife in the middle to test), and the top is golden brown, remove the pie to cool!



Step 11 - Enjoy!

And here is a slice of the finished pie!

