

## Grandma's Apple Pie

This recipe for Grandma's Apple Pie is based on a delicious apple pie my great-grandmother, Ruby, used to make. We enjoyed it everything Thanksgiving and Christmas growing up. I remember thinking my great-grandmother was so elegant, taking her slice of pie with a wedge of cheddar cheese, while I enjoyed mine with a messy scoop of melting vanilla ice cream. Isn't it interesting what food memories stay with us?

This recipe is all the good things I remember about her apple pie, plus a few things I've learned over the years. First, I like to add 1/4 cup flour to the filling to help thicken the juices. Second, I add leaves cut out of extra pie dough to decorate the crust ([click here for a link to the leaf cutters](#)). And third, I brush heavy cream on top for a nice golden finish!

Taken together, this Grandma's Apple Pie is both modern and classic. And I think my great-grandmother would approve. I hope you do, too.

Makes 1 9-inch pie

### INGREDIENTS

2 pie crusts, store-bought or **homemade**  
6-8 medium Granny Smith apples, peeled and sliced thin  
1 Tbsp fresh lemon juice  
3/4 cup **light brown sugar**, packed  
1/4 tsp salt  
1 Tbsp **ground cinnamon**  
1 tsp **ground nutmeg**  
1/4 cup all-purpose flour  
1/4 cup unsalted butter, melted and cooled  
Heavy cream, brushed on top before baking

For serving: vanilla ice cream, [salted caramel sauce](#)

### INSTRUCTIONS

Preheat oven to 425° and set oven rack in the middle of the oven.

Place apple slices in a large bowl. Add lemon juice. In a small bowl, mix together brown sugar, salt, cinnamon, nutmeg and flour until. Pour sugar mixture over apples and toss until apples are fairly evenly coated. Add melted butter and toss again.

Place one crust in a 9-inch pie plate. Add apple mixture, arranging slices into a small mound.

Cut second crust into about 12 long strips and 20 leaf cutouts. Use the strips to form a lattice design over the apples. Seal crusts by pressing them together and then tucking them under to form an even edge. Use your fingers to create a scalloped edge. Add leaf cutout decorations, using a little water to "glue" them to the crust.

Place pie in freezer for 30 minutes (this will help the crust hold its shape while baking).

Brush crust with heavy cream. Bake pie at 425 degrees for 25 minutes.

Remove pie from oven and either add **pie shield** or gently lay a piece of foil over the top of the pie — to prevent the top crust (or lattice or decorations) from burning. Reduce heat to 375 degrees and bake pie for 60-70 minutes more, or top is golden, filling is bubbling through the lattice openings, and apples are very tender.

Cool for 1-2 hours before serving. Serve with ice cream and caramel sauce, if desired.