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# Perfect Apple Pie



A classic apple pie takes a shortcut with easy Pillsbury® unroll-fill refrigerated pie crust.

Servings # 8



( 643 ) Ratings

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783

of ingredients

8

prep time

30 Min

total time

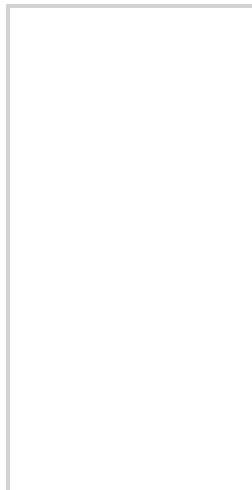
3 Hr

### Crust

- 1 box Pillsbury® refrigerated pie crusts, softened as directed on box

### Filling\*

- 6 cups thinly sliced, peeled apples (6 medium)
- 3/4 cup sugar
- 2 tablespoons all-purpose flour
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/8 teaspoon ground nutmeg



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1    tablespoon lemon juice

1

Heat oven to 425°F. Place 1 pie crust in ungreased 9-inch glass pie plate. Press firmly against side and bottom.

2

In large bowl, gently mix filling ingredients; spoon into crust-lined pie plate. Top with second crust. Wrap excess top crust under bottom crust edge, pressing edges together to seal; flute. Cut slits or shapes in several places in top crust.

3

Bake 40 to 45 minutes or until apples are tender and crust is golden brown. Cover edge of crust with 2- to 3-inch wide strips of foil after first 15 to 20 minutes of baking to prevent excessive browning. Cool on cooling rack at least 2 hours before serving.



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## Expert Tips

- \*Two cans (21 oz each) apple pie filling can be substituted for the filling.
- Caramel-Pecan Apple Pie: Immediately after removing pie from oven, drizzle with 1/3 cup caramel ice cream topping. Sprinkle with 2 to 4 tablespoons chopped pecans.

1 Serving (1 Serving)Calories 230 (Calories from Fat 60), Total Fat 6g (Saturated Fat 2 1/2g, Trans Fat 0g), Cholesterol 0mg; Sodium 200mg; Total Carbohydrate 43g (Dietary Fiber 1g, Sugars 27g), Protein 1g; Percent Daily Value\*:Exchanges:1 Starch; 1/2 Fruit; 1 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 Fat; Carbohydrate Choices:3; \*Percent Daily Values are based on a 2,000 calorie diet.

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**Irish6** said:

Posted: 11/15/2012 7:47:13 AM

report

Heidi, I'm 72 years old and my mother was an excellent baker. Her pies were to die for. One of her tricks for juicy apples was to add some corn starch to the apple mixture before baking. This kept the juices from making the bottom crust soggy.



**BubblySunflowers** said:

Posted: 11/13/2012 11:16:52 PM

report

Hi Heidi, I've looked at many apple pie recipes & 9 out of 10 people suggested that you let the apple pie "rest" for a day so that way all of the juice will soak back into the apples. Hope that helps!



**heidipackard** said:

Posted: 11/12/2012 12:11:33 PM

report

I have made this recipe several times, while it always tastes great, the juice always runs underneath the bottom crust, and makes it soggy. I have tried to make sure I seal the two crusts together well, I made sure I measurted exact the last time I made it, but nothing I have tried seems to work.. any suggestions?



ChgotokC said:

Posted: 11/9/2012 10:42:47 PM

report

I made this pie for my Dads birthday. Everyone said it was the best apple pie they have ever had!



creativeyoda said:

Posted: 11/2/2012 5:43:08 PM

report

Loved this! Very easy to follow & came out great!

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