

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Lemon Adds Zest to All-American Apple Pie

"The lemon zest and fresh lemon juice in this pie make it taste so fresh and even more delicious!"

Steven Wilson

Chesterfield, VA
(Pop. 36,167)



Steven Wilson



Oh my! Who thought apple pie could get any tastier? Well, this recipe from Steven Wilson is truly something special, thanks to some added ingredients...lemon zest and lemon juice, to be exact. I'd never considered using lemon in apple pie before, but one bite had me sold! The zest and juice are simple additions to the recipe, but they pack a big flavor punch. In fact, the pie's flavor is matched only by its amazing aroma. Nothing says "happy summer" to me more than a slice of Classic Apple Pie with a scoop of vanilla ice cream. Enjoy!

See step-by-step photos of Steven Wilson's Classic Apple Pie recipe and thousands of recipes from other hometown Americans at:

www.justapinch.com/applepie

You'll also find a meal planner and coupons for the recipe ingredients! Enjoy and remember, use "just a pinch"...

-Janet

Classic Apple Pie

What You Need

2 lb honey crisp apples, peeled, cored and sliced 1/4 inch thick
1 1/2 lb granny smith apples, peeled, cored and sliced 1/4 inch thick
3/4 c sugar
2 tbsp all purpose flour
juice from 1 lemon
zest of 1 lemon
1/4 tsp salt
1/4 tsp nutmeg
1/4 tsp cinnamon
1 pkg refrigerated pie crusts, at room temperature
1 egg white, slightly beaten
1 tbsp sugar

Directions

- Place a rimmed baking sheet on the lowest oven rack and preheat to 500°.
- Toss the apples with 3/4 cup of sugar, flour, lemon juice, grated lemon zest, salt and spices; set aside.
- Lightly spray a glass pie plate with nonstick spray. Unroll one of the pie crusts and place into the pie plate, making sure to center. Leave excess crust dough hanging around the edges.
- Spread the apples in the unbaked pie crust bottom, mounding them slightly in the middle.
- Unroll the second pie crust and lay on top of apple mixture. Seal and crimp the edges of the pie crusts. Cut four vent slits in the top of the pie. Brush top of crust with egg white, and sprinkle with 1 tbsp sugar.
- Place pie on baking sheet and reduce oven temp to 425°. Bake until top is golden, about 25 minutes.
- Rotate baking sheet and reduce oven temp to 375°. Continue to bake until the juices are bubbling and crust is a deep golden brown - 30 to 35 minutes longer.
- Transfer the pie to wire rack and cool to room temperature before serving.
- Serves 6-8.

Submitted by: Steven Wilson, Chesterfield, VA (Pop. 36,167) www.justapinch.com/applepie

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