**Carol’s Mom’s Famous Apple Pie**

The Holiday season adventure continues as we have now said goodbye to Thanksgiving and we are headed for Christmas! We’ll spend the next couple of weeks leading up to Christmas making desserts and dishes that include creative ways to use our holiday leftovers!

This week, we’re making apple pie…it’s a great pie to serve along with the pumpkin pie we made together last week! This one is my momma’s recipe and it’s a special one that I get to make with her each year. She is the queen of pie crusts by the way…always so flaky and perfect! It’s always fun to get in the kitchen with my momma and this year, my 11-year-old niece also joined us in the kitchen to make this pie…it makes for ridiculously fun memories to bring the kids into the kitchen! It’s something they’ll grow up never forgetting.

Again this week, you have the chance to try [**making a homemade pie crust of your own**](https://zradio.org/quick-family-recipes/pumpkin-pie/)or buying the store bought crust. I will talk Tyler into this at some point…it’s my mission in life lol! I’m telling you; it takes you less time to make your own than it does to go to the store to buy one. We can do this!  Ok, I’m off my piecrust soap box for the week…let’s get baking!

**Ingredients:**

**Pie Filling –**

* 1 Three Lb. Bag of Gala Apples (5 Lbs. if you are making a deep dish pie)
* Lemon
* 1 Box of Dark Brown Sugar
* 1 Tsp Cinnamon
* 1/2 Tsp of Nutmeg
* 1 Tsp Vanilla
* 1/2 Tsp Salt
* 3 Tbsp. Cornstarch (Depending on how juicy your fruit is at the end of adding all the above ingredients…this will help thicken your pie)
* 1/2 Stick of Butter

**Pie Crust –**

* 2 Pie Crusts, Store Bought or Homemade ([**like this recipe we shared last week**](https://zradio.org/quick-family-recipes/pumpkin-pie/))
* 1 Egg
* Optional – Vanilla Ice Cream

**How to Make:**

* Preheat your oven to 425 Degrees Fahrenheit.
* Peel, core and thinly slice all of your apples, or let your handy dandy gadget do it for you! (Perfect Christmas present for the pie maker in your family, or the person you wish was the pie maker in your family)
* Squeeze lemon over the top and toss…the acid helps cut through the sugary, sweetness of the pie and also helps your apples from turning brown.
* In a large mixing bowl, add your dark brown sugar, cinnamon, nutmeg, vanilla and salt to the apples.
* Mix together thoroughly.
* Add cornstarch to the mixture. Add the full amount listed if your filling is very wet and add less if your filling seems more dry.
* Now is the time to decide whether you will make your own crust or use a store bought. You need two crusts…one for the bottom and one for the top. [**If you want to try to make your own, you can find a super easy recipe here**](https://zradio.org/quick-family-recipes/pumpkin-pie/)! If you do use a store bought, buy a two pack in the refrigerator section by the canned biscuits.
* Roll out your crust into your pie dish. Fill the pie crust with your filling…the more the merrier lol! You want the filling to tower over the top because it will cook down!
* Add 1/2 of stick of butter in slices to the top of your pie.
* Roll out your second pie crust and place it over the top of the pie. Pinch the sides together and use your thumb to make cute little edges on your pie.
* Use a knife to cut holes in the top. My momma always picked one of our initials to cut into the top and would name it our pie! This is an important step because you want to make sure there’s a place for the steam to release. Otherwise your filling will not be friendly and may ooze out.
* Beat one egg and then use a pastry brush to brush the egg all over the top of your pie…it will help your pie become that beautiful golden brown everyone expects!
* At this point, we usually place the pie on a tray before putting it in the oven to bake…it really does help our oven stay clean!
* Bake on 425 for 15 minutes and then lower the heat to 350 and bake for 30-40 minutes. Start watching your pie around 30 minutes.
* It’s done when the crust is golden brown and your apples are cooked through. Let it sit out on the counter to set up a bit before slicing.
* Serve with vanilla ice cream and Enjoy!

We’d love to see your family in the kitchen making apple pie together or enjoying eating it! Share your pictures on [Ellis and Tyler’s Facebook page](https://www.facebook.com/Z88.3Mornings).

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Originally posted on [Carolbake.com](http://carolbake.com/)