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Jun 15, 2022 by [Amy Duska](#) | 203 Comments | We independently evaluate all of our recommendations. If you click on links we provide, we may receive compensation.

easy apple pie

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This recipe is hands down, my favorite **apple pie** made from scratch! Juicy apple slices are coated in sugar and spices and then baked to perfection inside a flaky homemade pie crust.

No need to worry about mushy apples or a soggy pie crust because this apple pie bakes to perfection every single time!





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Just like a good [pumpkin pie](#) or [pecan pie](#), we all need an easy to make apple pie recipe. Whether you want to serve a classic holiday dessert for your Thanksgiving or Christmas gathering or, you're just in the mood for the irresistible taste of cinnamon and apples, I guarantee you've found yours here!

WHAT YOU NEED

- pie crust
- apples
- granulated sugar
- brown sugar
- flour
- cinnamon
- nutmeg
- lemon
- egg

EQUIPMENT NEEDED FOR MAKING PIE

(Amazon [affiliate links](#))- Check out my favorite [kitchen essentials](#).

- [9" pie plate](#)
- [rolling pin](#)
- [parchment paper](#)
- [whisk](#)
- [spatula](#)
- [pie weights](#) or dried beans
- [pie shield](#) or foil
- [mixing bowls](#)
- [measuring cups and spoons](#)

When it comes to the perfect apple pie there are 2 questions you need to ask: What kind of apples

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BEST APPLES FOR PIE

There are so many apple varieties to choose from when making apple pie. Here a few common varieties that you can find at your local grocery store!

- **Granny Smith** - These are the best apples for making apple pie because they are super tart and very firm. Firm apples hold up well during the baking process unlike varieties such as McIntosh which kind of turn to mush.
- **Honeycrisp** - This is my second choice when it comes to apple pie. This variety is super crisp, tart, sweet and holds up great during the baking process.
- **Jazz** - Another crisp and sweet apple variety.
- **Golden Delicious** - Widely available apple variety. Holds up well during the baking process but will be a little softer than the others.
- **Jonagold** - A little tart and sweet.
- **Pink Lady** - Just like Jonagolds, this variety has a good balance of tart and sweet.

THE PERFECT PIE CRUST

A great apple pie starts with an amazing pie crust. We love to use either this [all-butter pie crust](#) or our [sourdough pie crust](#). Each of these pie crust use butter and just a little bit of vinegar to produce a tender, flaky pie crust that just can't be beat!

The crust can be made a few days in advance and kept in the fridge or frozen until ready to assemble your apple pie.

HOW TO MAKE APPLE PIE FROM SCRATCH

Peel, core and slice the apples. In a large mixing bowl, gently toss the apple slices, granulated sugar, light brown sugar, flour, cinnamon, nutmeg, lemon zest and lemon juice until well combined and set aside. Place the oven rack in the center position and preheat your oven to 400°F.

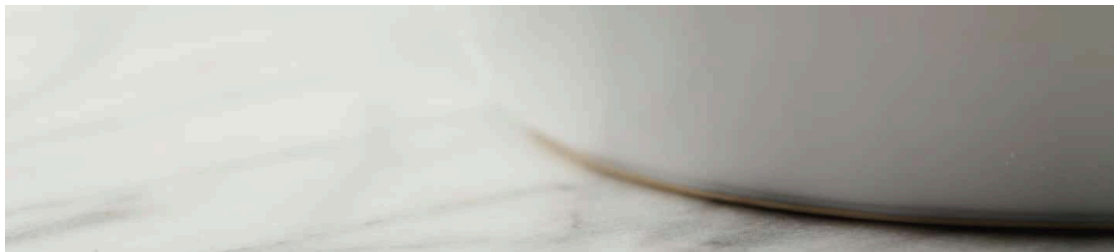
Remove the discs of pie crust from the fridge and let set at room temperature for 5-10 minutes. On a lightly floured surface, roll one of the discs into a 12" circle that is ⅛" thick. Place the crust into the bottom of the deep dish pie plate.

Spoon the apple pie filling into the crust, *discarding any liquid at the bottom of the mixing bowl*. Spread the apple slices evenly.

On a lightly floured surface, roll the second disc of pie dough into a 12" circle that is $\frac{1}{8}$ " thick. Place the crust over the apple pie filling.

Use a sharp knife to trim the excess dough from around the edge of the pie plate. Use your fingers to pull both the bottom and top pie crust *up and slightly away* from the edge of the pie dish. Fold the edge *under itself* and press down to seal the edge in place. Rotate the pie a quarter turn and repeat until edges are neatly tucked in.





Place the pie dish onto a baking sheet and gently brush the surface of the dough with the egg wash and sprinkle sanding sugar on top. Use a sharp knife to cut vents in the crust.



In order to protect the edges of the pie from over-browning, use a long strip of aluminum foil (about 38" long) by *folding it in half lengthwise and then folding in half again, lengthwise*. Wrap it around the edges of the pie plate and over the edges of the crust. This is referred to as a "pie shield".

A strip of foil around the edges of the pie keeps them from over-browning while baking.

Bake the pie at 400°F for 25 minutes. Remove the pie shield, lower the oven temperature to 375°F and bake an additional 30-35 minutes.

You'll know the apple pie is done when the crust is a lovely golden brown and the juice is bubbling up the sides of the pan.

TIP: I recommend using a pie shield during the first 25 minutes of baking instead the second half of baking to prevent burning yourself when placing the shield onto the pie dish.

HOW TO STORE

The pie can be made up to 2 days ahead of time and stored, loosely covered, at room temperature or covered in the refrigerator for up to 5 days.

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- [oreo cheesecake](#)
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- [old fashioned peanut butter pie](#)
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Easy Apple Pie

This is hands down the BEST and easiest apple pie recipe! It has a tender, flaky, homemade pie crust with apple slices drenched in sugar and warm spices like cinnamon and nutmeg.

Date this recipe



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PIN RECIPE

PREP TIME:

1 hour

COOK TIME:

1 hour

Servings: 8 Author: [Amy Duska](#)

INGREDIENTS

- 2 (9") [pie crusts](#)
- 7 large Granny Smith apples (peeled, cored and sliced into ½ inch slices)
- ½ cup granulated sugar
- ½ cup light brown sugar (loosely packed)
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- 1 tablespoon lemon juice (plus the zest of half of a lemon)
- 1 large egg (lightly beaten in a small bowl for egg wash)
- 2 tablespoons sanding sugar (optional)

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INSTRUCTIONS

1. Start by preparing this [flaky pie crust](#) recipe which makes 2 (9") pie crusts, one for the bottom and one for the top of the pie. *The pie dough will need to chill for at least 1 hour before rolling out.* Or use a store-bought pie crust and follow package directions.
2. Place oven rack in the center position and Preheat the oven to 400°F (204°C).

- cinnamon, nutmeg, and lemon juice and lemon zest; toss to coat evenly.
4. Remove the pie crust dough from the fridge and let rest at room temperature for 5-10 minutes. On a lightly floured surface, roll one disc into a 12" circle that is ⅛" thick. Carefully lay the crust into the bottom of a deep dish pie plate.
 5. Spoon the apple filling over the bottom crust and *discard* juices at the bottom of the bowl. Roll out the second disc of pie crust until it is ⅛" thick and lay it over the apple filling.
 6. Use a sharp knife to trim the dough along the outside edge of the pie plate. Lift the edges where the two pie crust meet, gently press to seal and fold them under. Rotate the pie plate and repeat this process until edges are neatly tucked under themselves. Cut 4 slits in the top of the dough to allow steam to vent. Place the pie on a baking sheet.
 7. Brush the surface of the pie crust with the egg wash and sprinkle with sanding sugar. Cover the edges with a pie shield or a strip of foil to keep them from over browning during the first 25 minutes.
 8. Bake at 400°F (204°C) for 25 minutes. Carefully remove the pie shield, turn the oven down to 375° and continue to bake for an additional 30-35 minutes or until the top is golden brown and the juices are bubbly. Cool at room temperature for at least 3 hours.



Nutrition

Calories: 417kcal | Carbohydrates: 77g | Protein: 4g | Fat: 12g | Saturated Fat: 4g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 5g | Trans Fat: 1g | Cholesterol: 23mg | Sodium: 189mg | Potassium: 299mg | Fiber: 6g | Sugar: 46g | Vitamin A: 143IU | Vitamin C: 16mg | Calcium: 41mg | Iron: 2mg

COMMON QUESTIONS

How do you keep the bottom crust of apple pie from getting soggy?

When placing the apple mixture into the pie crust, make sure to spoon the apples out of the bowl

Should I cook apples before making pie?

There is no need to cook apples before making the pie. The apples will cook during the baking process.

How do I freeze a baked apple pie?

Let the baked pie cool completely and then place in the freezer, uncovered. When completely frozen, tightly wrap the pie in a few layers of plastic wrap. You can also use a large freezer bag. A baked apple pie will stay good in the freezer for up to 4 months.

When you are ready to serve, let the pie thaw at room temperature for one hour. Reheat the pie in the oven at 375°F on the lowest oven rack for 35 to 40 minutes or until heated through.

How do I freeze an unbaked apple pie?

An unbaked apple pie will stay good in the freezer for up to 2 months. Follow steps 1-7 of the recipe, except DO NOT cut vents in the top of the pie crust.

Place the unbaked pie in the freezer, uncovered. After one hour, remove from the freezer, tightly wrap with plastic wrap or use a plastic freezer bag. Freezing the unbaked pie before wrapping will help keep the shape of the dough around the edges.

When you're ready to bake, do not thaw. Cut vents in the top of the crust and bake at 425°F for 15 minutes. Reduce the heat to 375°F and bake an additional 35-45 minutes or until the crust is golden brown and the juice begins to bubble.

What is the best way to cut apples for pie?

When making the apple pie filling, cut the apples into ½" thick slices. Thick apple slices create a sturdy pie that keeps the crust from *caving* into the middle.

What kind of apples should you use for an apple pie?

Granny Smith apples are the best apples for making apple pie because they are super tart and very firm. Firm apples hold up well during the baking process unlike varieties such as McIntosh which kind of turn to mush.

Other great varieties are: Honeycrisp, Jonathan, Jazz, Golden Delicious, Jonagold or Pink Lady.

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NATALIE TURNER SAYS

I don't have a glass pie dish, only silicone. Will that work or will it be a disaster?

REPLY

CARMYN SUZOR SAYS

September 21, 2024 at 6:00 pm

Hi Natalie, I haven't tried making this pie in a silicone pie dish, so I'm not sure how it would come out. If you don't have a regular pie dish, I would first put the silicone dish on top of a baking sheet to keep it sturdy and then build the pie.

REPLY

LAURIE FISCHER SAYS

September 20, 2024 at 4:58 pm

I have made 100s of apple pies and entered them into contests. I am constantly looking up other peoples recipes because I am always tweaking mine to improve. Funny thing is that this recipe is identical to mine except for two things. I use half granny smith and half honeycrisp. I also add 1 tablespoon of vanilla bean paste to filling. Ive come to the conclusion that this is the best recipe there is.

REPLY

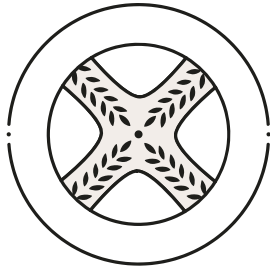
CARMYN SUZOR SAYS

September 21, 2024 at 10:35 am

Thank you, Laurie! We're thrilled to hear that!

REPLY

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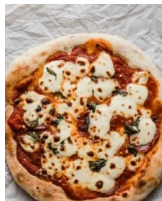
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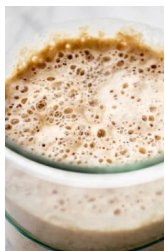
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