

## **Mile High Apple Pie**

*This is a classic. Nothing beats the aroma of this pie in the oven!*

**Serves: 8**

**Preparation time: 30 minutes (plus 10 minutes to make crust and ~1 hour to let it rest)**

**Baking time: 55 minutes**

### **Ingredients:**

**2 discs prepared/rested piecrust**

**1 ½ pounds tart apples (Granny Smiths)**

**1 ½ pounds sweet apples (Braeburn, HoneyCrisp, or other firm, sweet apple)**

**¾ Cup sugar (half light brown, half white)**

**1 Tablespoon fresh lemon juice)**

**pinch of salt**

**½ teaspoon ground cinnamon**

**¼ teaspoon ground nutmeg**

**2 Tablespoons flour**

**egg white**

**1 teaspoon sugar**

### **Instructions:**

**Preheat oven to 425 degrees F.**

**Peel, core and slice the apples into thin (~1/4") slices. Mix with lemon juice. Add sugars, spices, pinch of salt and flour and mix thoroughly.**

**Roll out one disc of pastry into an 11"round. Fit gently into 9" pie pan and trim edge flush with the pie plate. Place in freezer. Roll out second disc of pastry into an 11" round and rest in the refrigerator. Fill bottom crust with the apples. It is okay if the apples are piled high. Top with the 2<sup>nd</sup> crust and trim to ½ " overhang. Fold the top crust over and under the bottom crust. Crimp. Brush the top crust with egg white and sprinkle with the teaspoon of sugar. Vent the pie.**

**Bake in the bottom third of the oven at 425 degrees F for 10 minutes. Turn down the oven to 375 deg and bake for another 45 minutes or until the crust is dark golden brown and the filling is steaming through the vents. Rest for 2-3 hours before serving.**