

Homemade Apple Pie



- 1 package Food Club refrigerated pie crust
- 6-8 medium/large apples, peeled, cored, and thinly sliced (about 6-7 cups) - any mixture of Granny Smith, Honeycrisp, Pink Lady or other pie apples
- 1/2 cup Food Club brown sugar
- 1/2 cup Food Club white sugar
- 2 tablespoons Food Club all-purpose flour
- 1/2 cup heavy cream
- 2 tablespoons Mexican vanilla extract
- 1 lemon, zested and juiced
- 1/2 teaspoon Food Club cinnamon
- 1/2 teaspoon apple pie spice
- 1/8 teaspoon Food Club salt

Preheat oven to 425°F. Roll one disc of pie dough to fit a 9 inch, deep-dish pie plate. Place bottom crust in pie plate. Roll out second disc of pie dough for top crust and place in refrigerator to stay cold. In a small bowl, mix brown sugar, white sugar, flour, heavy cream, vanilla extract, lemon zest, lemon juice, cinnamon, apple pie spice, and salt until smooth. Place sliced apples in a large bowl and add sugar/cream mixture. Mix well with your hands or a large spoon so that every apple slice is coated with the mixture. Add apple slices to bottom crust using your hands or a slotted spoon and discard any remaining cream mixture. Arrange slices in layers, heaping them in the center of the pie. Carefully transfer the top crust to the pie. Using the back of a knife or a pair of scissors, trim the edges of the dough to ½ inch. Pinch the dough seam together to seal, and use a fork or your fingers to add a decorative edge. Make several small slits in the top crust to allow steam to escape.

Place pie plate on a rimmed baking sheet to catch any leaks. Bake pie at 425°F for 15-20 minutes or until the edges of the crust are golden brown. Remove pie from the oven and place a strip of aluminum foil around the edges to prevent the crust from burning. Reduce the oven temperature to 375°F and continue baking for 45 minutes – 1 hour, or until top of pie crust is golden brown and apples are tender. Let the pie cool for 30-45 minutes before serving.