

Old-Fashioned Apple Pie

This classic and traditional American apple pie recipe is time-tested and truly delicious! Use tart, firm apples that will hold up to baking.



Ingredients

- 1 (14.1 ounce) package pastry for a double-crust 9-inch pie
- 7 cups peeled, cored and sliced apples
- 1 cup white sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ teaspoon ground nutmeg
- 2 tablespoons butter

Directions

1. Preheat the oven to 425 degrees F (220 degrees C). Line a 9-inch pie plate with bottom crust.
2. Combine apples, sugar, flour, cinnamon, salt, and nutmeg in a bowl. Place mixture into the prepared pie plate. Dot with butter. Cover with top crust and seal. Cut holes in top crust to allow venting.
3. Bake in the preheated oven for 10 minutes.
4. Reduce the oven temperature to 300 degrees F (150 degrees C) and bake until crust is golden brown and apples are tender, 40 for 50 minutes. Cool and serve.

Nutrition Facts

Calories 402
Total Carbohydrate 61g
Dietary Fiber 3g
Total Sugars 35g
Protein 2g
Total Fat 17g
Saturated Fat 4g
Cholesterol 8mg
Vitamin C 4mg
Sodium 374mg
Calcium 19mg
Iron 0mg
Potassium 155mg

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