

The BEST Apple Pie Recipe

Ingredients for Apple Pie

- **Pie crust** – you'll need two disks of [homemade pie crust](#). We love this apple pie crust just as much as the filling. Since it's an all-butter homemade pie crust (no shortening), it's flaky and tender. The bottom is never soggy but forms a crispness at the edges. You can use store-bought, but homemade is best.
- **Apples** – We use Granny Smith in this pie recipe for the best flavor and texture. Avoid overripe or mushy apples. See my notes on apple substitutions below.
- **Butter & Flour** – creates a thick and saucy filling
- **Cinnamon** – adds a warm, spiced flavor to the apples. You could also add a pinch of nutmeg.
- **Sugar** – add sugar to taste, depending on the types of apples used (see apple options below).
- **Egg Wash** – combining egg and water gives the crust a golden brown, shiny finish.

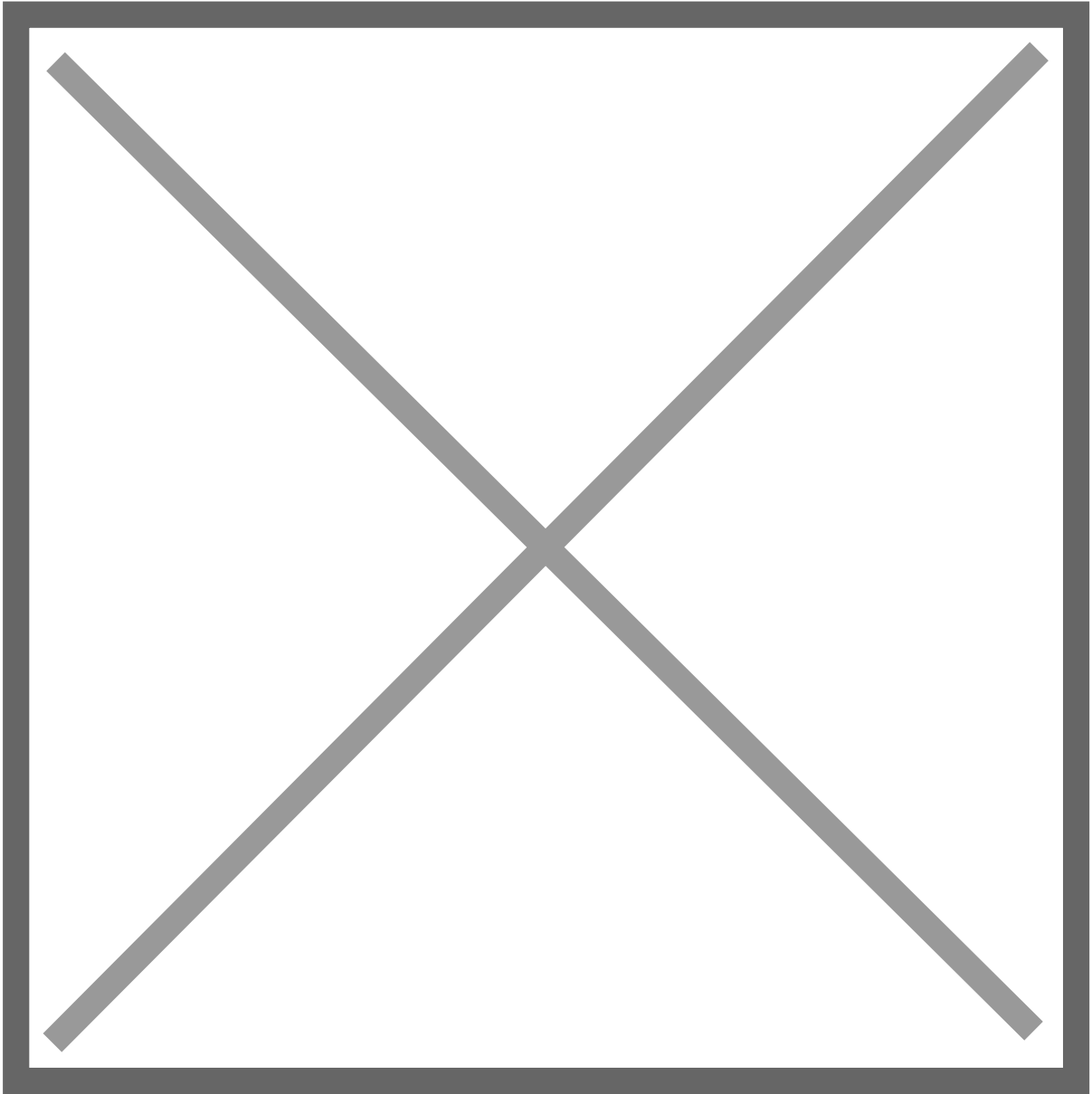
ingredients for Fall dessert using fruit, sugar, flour, butter, cinnamon, and pastry crust

The Best Apples for Apple Pie

Granny Smith apples are tart and crisp and the gold standard for baking, but any sweet/tart and crisp apples or even a mix of apples will do, but use less sugar when substituting sweeter apples such as Golden Delicious, Jonagold, Honeycrisp, Fuji, Braeburn, or Pink Lady.

How to Make Apple Pie

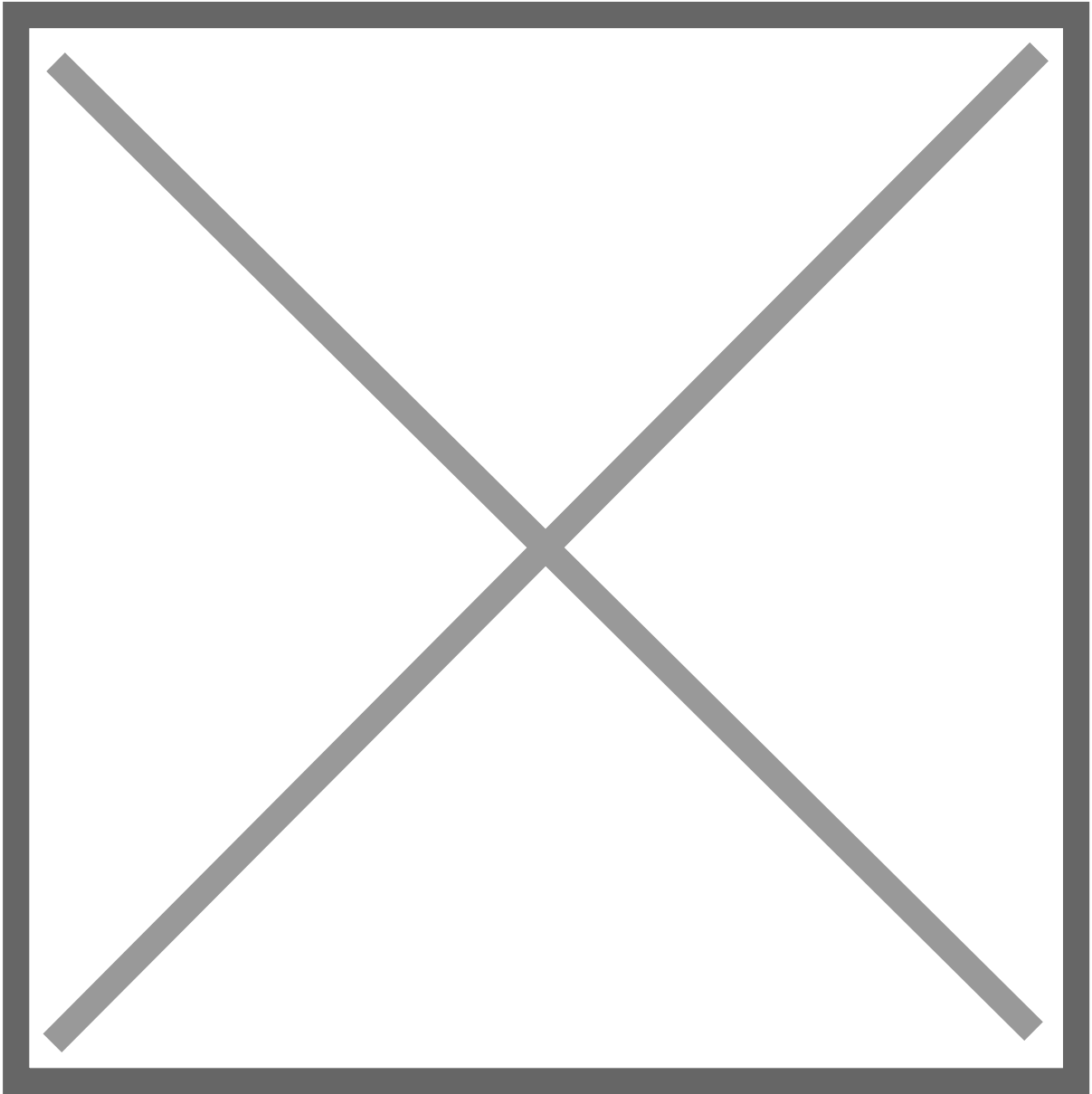
- **Prepare the [pie crust recipe](#)** and chill in the refrigerator. When ready to assemble your pie, preheat the oven to 425°F with a rack in the center of the oven.
 - **Make the Filling** – Melt butter in a medium saucepan over medium heat, add flour and whisk constantly for 1 minute. Whisk in water and sugar. Simmer for 3 minutes, then remove from heat. Do not overcook.
 - **Prepare apples** – peel, core, and slice apples into about 1/4" thick slices. Sprinkle with cinnamon and toss to combine, then stir in the filling to coat the apples.
- The Best Tool for Apple Recipes



4. **Roll the Crust** – into a 12-inch diameter pie dough and transfer to a 9-inch, deep pie pan. Add the apple filling, mounding in the center (avoid getting apple filling on the edges of the pie crust, which will make it difficult to seal).
5. **Lattice Top** – Roll the second disk into an 11-inch diameter circle and cut into 10 strips with a pizza cutter. Arrange half of the strips over the pie and weave in the second layer of strips. Crimp the edges to seal and brush the crust with egg

wash.

6. **Bake** at 425°F for 15 minutes, then reduce the heat to 350°F and continue baking for another 45 minutes until you see thick juices bubbling through the lattice crust for at least 5 minutes.



How to Keep Pie From Browning Too Fast

If you find the edges of your pie are browning too quickly, you can use a pie shield or simply cut a 3" circle out of the center of a square sheet of foil and loosely place it with the dull side down over the top of your pie.

Tips for the Best Apple Pie

- **Don't overheat the filling** – Avoid overheating the sauce or cooking for too long, which can cause it to separate or get too thick. If this happens, don't stress, you can still toss the apples together with the sauce, and it will come together in the oven.
- **Chill the crust** – make sure to chill the pie crust according to the instructions, or the butter will melt out of the crust, and it will go flat.
- **Let it cool** – allow the pie to cool and set for at least an hour before slicing, for the juices to thicken up and set, otherwise it will slide apart when sliced.

Classic American Fruit dessert slice on a white plate with fork

Revision #2

Created 2026-04-26 15:09:35 EDT by brandon

Updated 2026-04-26 15:20:20 EDT by brandon