

Dad's Magic Apple Pie

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| 4 med-large | <u>Granny Smith</u> Apples (should make 5 cups) |
| ¼ cup | Sunny D juice (orange juice will work as well) |
| Splash | lemon juice |
| 1 teaspoon | ground nutmeg (½ nut if hand grinding) |
| ¼ teaspoon | ground all spice (5 seeds if hand grinding) |
| 1 tablespoon | ground cinnamon |
| ½ cup | sugar |
| ¼ cup | all-purpose flour |
| 1/8 teaspoon | salt |
- 2 pie crust
 9" pie pan (8¾" will work)
 9" Pie ring (you can make do with aluminum foil strips)



1. Prepare crust dough and set aside (refrigerate if needed)
2. Peel, core and thinly slice apples in large bowl.
3. Splash the apples with Sunny D and lemon juice
4. Pre heat oven to 415°F.

Tips: *I use a zester to shave the nutmeg down.
 I use a mortar and pestle to grind the all spice, nutmeg
 and a teaspoon of sugar together.*



5. In a separate bowl (for all dry ingredients) add mixture from mortar, cinnamon, sugar and flour. Mix thoroughly.
6. Drain Sunny D and lemon juice from apples.
7. Pour well mixed dry ingredients over apples and stir in large bowl until spice on all apples.
8. Spray pie pan with Pam or thin coat of shortening.
9. Roll out ½ of pie crust into the pan and smooth out over edges.
10. Put Apple mixture in pie crust and smooth down with large spoon.
11. Put remaining pie crust over the top and mash edges together.
12. Flute edges with fingers or use fork to crimp pie edged down.
13. Use sharp knife to cut away excess pie crust from edges if needed.
14. Cut slits into pie crust to allow steam to escape.
15. Place pie ring on pie to protect edges.
16. Place pie in oven and bake for 35 minutes.
17. Remove pie ring and bake an additional 10-15 minutes



*And it's easy as apple pie!
 The magic is that ¼ to 1/3 of this pie vanishes as soon as it is cut!*

To freeze for up to two weeks:

Get all air out from under pie crust. Triple wrap in saran wrap
 *** Do not thaw ***

Cut slits in frozen pie crust. Place pie rings on pie, Cook in preheated oven 450°F for 25 minutes,
 Reduce heat to 325°F for 30-40 minutes