

Apple Pie à la mode

Eddie's Note

This apple pie recipe has been featured at every Kitchen Casanova event, Thanksgiving and Christmas dinner for years. I've found that Pillsbury has the best tasting crusts and an apple corer and peeler can cut prep time in half. Hope you enjoy, as this is one of my favorite desserts!

Ingredients

- *1 box Pillsbury refrigerated pie crusts, softened as directed on box*
- *6 cups thinly sliced, peeled golden delicious apples (6 medium)*
- *¾ cup sugar*
- *2 tablespoons all-purpose flour*
- *¾ teaspoon ground cinnamon*
- *¼ teaspoon salt*
- *⅛ teaspoon ground nutmeg*
- *1 tablespoon lemon juice*

Directions

1. Heat oven to 425°F. Place 1 pie crust in ungreased 9-inch glass pie plate. Press firmly against side and bottom.
2. In large bowl, gently mix filling ingredients; spoon into crust-lined pie plate. Top with second crust. Wrap excess top crust under bottom crust edge, pressing edges together to seal; flute. Cut slits or shapes in several places in top crust-I typically use a fork and put an A on the top for Apple Pie.
3. Bake 40 to 45 minutes or until apples are tender and crust is golden brown. Cover edge of crust with 2- to 3-inch wide strips of foil after first 15 to 20 minutes of baking to prevent excessive browning.
4. Serve with vanilla ice cream and garnish with fruit of choice, such as raspberries or strawberries.