



BUBBIE'S Honeycrisp Apple Pie



INGREDIENTS

- 1 frozen deep-dish pie crust
- 1 bag Honeycrisp apples, peeled, cored & thinly sliced
- $\frac{3}{4}$ cup granulated sugar
- $1\frac{1}{2}$ teaspoons ground cinnamon
- 2 tablespoons all-purpose flour, optional but helps thicken the juices
- 2 tablespoons butter, cut into small pieces
- 1 refrigerated or prepared Pillsbury pie crust for the top
- A little sugar and cinnamon for sprinkling on top

Bubbie's Tip:

Honeycrisp apples are naturally sweet and juicy, so $\frac{3}{4}$ cup sugar should be plenty. For an even less-sweet pie, use $\frac{1}{2}$ cup.

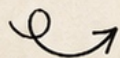


DIRECTIONS

1. Preheat oven to 375°F.
2. Place the sliced Honeycrisp apples in a large bowl. Toss with sugar, cinnamon, and flour, if using.
3. Spoon the apples generously into the frozen deep-dish crust, mounding them slightly in the center.
4. Dot the apples with the butter.
5. Lay the second pie crust over the apples. Trim and crimp the edges to seal.
6. Cut 4–5 small slits in the top so steam can escape.
7. Sprinkle the top lightly with cinnamon and sugar.
8. Place the pie on a baking sheet and bake for about 50–60 minutes, until the crust is golden and the apple filling is bubbling.
9. If the crust edges brown too quickly, loosely cover them with foil.
10. Let the pie cool for at least 2 hours before slicing so the filling can set.



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