

## Emily's Apple Pie for Papa

*My Papa's favorite pie is homemade apple pie. After looking at a lot of different recipes and making an apple pie with my Aunt Kath, this is what I came up with to make him his favorite dessert. Emily*

- |       |   |       |                               |
|-------|---|-------|-------------------------------|
| 1     | Prepared pie dough for two single-crust 9-inch pies (purchased or homemade) | 2 Tbs | all purpose flour             |
|       |   | ¾ tsp | cinnamon                      |
|       |   | ¼ tsp | salt                          |
| 3 lbs | Granny Smith apples, peeled, cored, thinly sliced                           | 3 tsp | lemon juice, freshly squeezed |
| ¾ cup | Sugar   |       |                               |



Preheat oven to 425 degrees. Place 1 pie crust in ungreased 9" glass pie plate. Press firmly against side and bottom. In large bowl, gently mix filling ingredients: spoon into crust lined pie plate. Top with second crust. Bake 15 minutes at 425 degrees. Decrease oven to 350 degrees and continue baking for 25 - 30 minutes. Cool on cooling rack at least 2 hours before serving.

Servings: 8

### Cooking Times

Preparation Time: 20 minutes

Cooking Time: 45 minutes

Total Time: 3 hours

### Degree of Difficulty

Degree of Difficulty: Moderately difficult

Oven Temperature: 425°F

### Nutrition Facts

Serving size: ¼ of a recipe (7.4 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

Amount Per Serving	
<b>Calories</b>	243.35
Calories From Fat (20%)	48.79
	% Daily Value
<b>Total Fat</b> 5.41g	<b>8%</b>
Saturated Fat 1.71g	<b>9%</b>
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 174.66mg	<b>7%</b>
<b>Potassium</b> 176.31mg	<b>5%</b>
<b>Total Carbohydrates</b> 50.11g	<b>17%</b>
Fiber 2.56g	<b>10%</b>
Sugar 36.64g	
<b>Protein</b> 1.37g	<b>3%</b>
MyPoints 4.81	

Recipe Type: Dessert

### Tips

There will be juice left in the bottom of the bowl after adding the apples to the pie. Use the extra juice to brush on the top crust. Make several slits in the top pie crust so that the steam can escape.

### Source

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