

Best Homemade Apple Pie

★★★★★ Rated 5.0 stars by 1 users

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Prep Time

45 minutes

Servings

8-10

Cook Time

50-60 minutes

Ready to bake the ultimate apple pie? In this video, I'll show you step-by-step how to make a perfectly flaky crust and a sweet, spiced apple filling—all from scratch! Whether you're a seasoned baker or a beginner, this recipe is easy to follow and guaranteed to impress.



Ingredients

Flaky Pie Crust Recipe

- 10 oz **all-purpose flour**
- 1 ½ sticks **unsalted butter**, chilled and cubed
- 3 oz **cold water**
- 1 teaspoon **salt**
- 1 tablespoon **sugar**

Apple Pie Filling

- 6-8 medium **apples**, peeled, cored, and sliced
- 1 tablespoon **cornstarch**
- 1 tablespoon **flour**
- ½ cup **granulated sugar**

Directions

Making the Pie Crust

1. In a large bowl, mix flour, salt, and sugar.
2. Cut in the butter with a pastry cutter or your hands until the mixture resembles coarse crumbs.
3. Gradually add ice water until the dough comes together.
4. Divide into two disks, wrap in plastic, and chill for at least an hour.
5. Peel, core and slice apples

Optional step

In a large skillet, use 1 tbsp of butter and cook down the Granny Smith apples for about 5 minutes.

1. Let apples cool for about 10 minutes.

- ½ cup **light brown sugar**
 - 2 teaspoons **cinnamon**
 - ½ teaspoon **nutmeg**
 - 1 teaspoon **vanilla extract**
 - 2 oz cubed **butter**
 - 2 teaspoons fresh **lemon juice**
 - ½ teaspoon **salt**
1. Combine cooked apples with the uncooked apples and add the sugar, cinnamon, nutmeg, cornstarch, flour, and salt.
 2. Roll out one disk of dough and fit it into a 9-inch pie dish, trimming any excess.
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 4. Pour in the apple filling, mounding slightly in the center.
 5. Roll out the second disk of dough and place it over the filling. Seal the edges by crimping, and cut slits in the top to allow steam to escape.
 6. Brush the top crust with an egg wash and sprinkle with sugar for extra sparkle and crunch.

Baking the Pie

1. Preheat your oven to 375°F (190°C). Place the pie on the middle rack and bake for 50–60 minutes, or until the crust is golden brown and the filling is bubbling. Allow the pie to cool for at least 2 hours before slicing to let the juices set.

Recipe Note

Serving Suggestions

Serve your apple pie warm with a scoop of vanilla ice cream or a dollop of whipped cream for the ultimate dessert experience.

Final Thoughts

Making apple pie from scratch may seem daunting at first, but with a little patience and practice, you'll have a homemade dessert that's sure to impress. Whether it's for a special occasion or a cozy night in, this classic recipe is bound to become a favorite.