

Betty's Homemade Apple Pie Recipe



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In this video, Betty demonstrates how to make a Homemade Apple Pie with a lattice crust. The filling is made of Granny Smith apples, sugar, flour, nutmeg, and cinnamon. Baked for about 40 to 50 minutes, it is bubbly and aromatic! I have used this recipe for almost 40 years, always with great results, and I hope you like it!

Ingredients:

pastry for 9-inch two-crust pie

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup self-rising flour (If you are using plain, all-purpose flour, add a dash of salt to the recipe.)

$\frac{1}{2}$ teaspoon ground nutmeg

$\frac{1}{2}$ teaspoon ground cinnamon

6 cups thinly sliced peeled, tart, firm apples (I used Granny Smith apples.)

2 tablespoons butter, cut into small cubes and refrigerated until needed

Prepare two circles of unbaked pastry, each large enough for a 9-inch pie. (If you need help, search for Betty's Homemade Pie Crust Recipe.) Place one of the pastry circles into a 9 to 9 $\frac{1}{2}$ -inch pie plate. (You may use a deep-dish or regular pie plate.) Pat the pastry circle until it fits the pie dish well and is even, with edges that come to the top of the dish. Set this prepared crust and the other pastry circle aside. In a large mixing bowl, mix together $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ cup flour, $\frac{1}{2}$ teaspoon nutmeg, and $\frac{1}{2}$ teaspoon cinnamon. Add 6 cups thinly sliced peeled, tart, firm apples. Stir until all apple slices are coated with the sugar/spice mixture. Pour into pastry shell that is in pie dish. Use the back of a spoon to even out the apples in the pie filling, until they are fairly smooth. Dot the top with the 2 tablespoons of small butter cubes. (I did not show this step, but I highly recommend it!) For a lattice top crust, use your second pastry circle and follow Betty's Quick Tip 74, if desired. Otherwise, place your second pastry circle on top of pie filling, cut slits in it, and seal and flute the edges. Place strips of aluminum foil over the edges of the pie crust to prevent over-browning, and bake at 425 degrees about 40 to 50 minutes until crust is brown and juice begins to bubble through the openings in the top crust. I place a layer of aluminum foil on a higher oven rack throughout the baking process. Remove pie from the oven when done. Cool, and serve warm or at room temperature. Enjoy!!! --Betty