

# Fresh & Easy Apple Pie



**TIP:** Whether you're using a **prepared pie crust** or making a [Quick & Easy Pie Crust From Scratch](#), this apple pie is as incredibly simple to make as it is fantastically flavorful to enjoy.

**Preparation Time:** about 15-20 minutes, not including the time it takes to make and refrigerate a fresh pie crust

**Baking Time:** 50 minutes - 1 hour

## **Ingredients**

(for one 10-inch diameter pie)

**8-10 Fresh Apples** (I'm using macintosh apples here but any apples will work)

**1 Lemon**

**1/2 Cup (4 ounces) Sugar**

**1 - 1 1/2 Tablespoons Vanilla Extract**

**1/2 Teaspoon Salt**

**1 1/2 Teaspoons Ground Cinnamon**

**Pie Crust** (about 9-10 inches/25 cm diameter; click this [link](#) for step-by-step picture book directions)



## Equipment

Colander

Large Mixing Bowl

Measuring Cup

Large Cutting Board

Sharp Knife

Big Spoon

Timer

Pot Holder or Folded Dish Towel



1. Either make a **quick & easy pie crust from scratch** (click this [link](#) for an easy-to-use step-by-step picture book recipe) or have a **prepared pie crust** ready to be filled.





2. Make sure the oven rack is placed in the middle of the oven, and preheat the oven to 375° F (190° C).



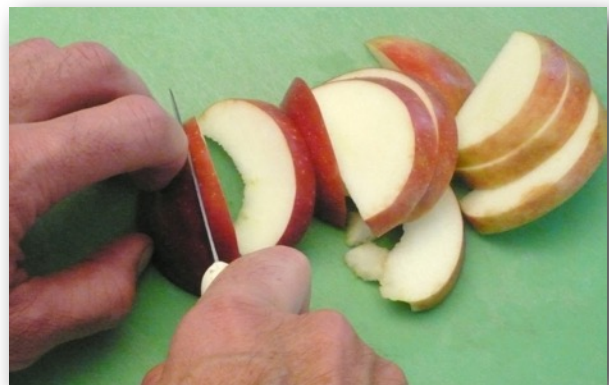
3. Rinse the **apples** in a colander under cold tap water.



Cut the **apples** in half lengthwise from the stem to bottom, and cut **each apple half** again lengthwise into quarters.



Remove the **core** from **each apple**, and then cut **each apple quarter** into **3-4 slices**.





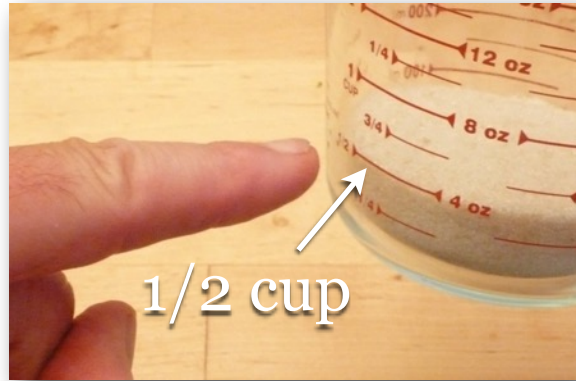
4. Cut a **lemon** in half, and remove as many **seeds** as possible as shown.



5. Put the **sliced apples** in a large mixing bowl and add the following:



## **1/2 cup sugar**



**juice of 1 lemon** - squeeze the **juice** into a measuring cup first to make it easier to remove any **seeds** that might still be in the **lemon**



**a good shot** (1 - 1 1/2 tablespoons) **vanilla extract**





**1/2 teaspoon salt** (or about as much as shown in the palm of my hand)



**1 1/2 teaspoons ground cinnamon** (or about as much as shown here)





6. Stir with a big spoon until **all the ingredients** are well mixed together.



7. Pour the **apple filling** into the **pie crust**, and...



...top with any **leftover pieces of dough** (optional).





8. When the oven warms to 375° F (190° C), put the **pie** in the oven, and set a timer for 50 minutes.



9. When the timer sounds, check the **pie** for doneness. The **pie filling** and **crust** should lightly browned.



If, however, your **pie filling** and **crust** are not yet lightly browned, keep baking at 10 minute intervals until the **pie** looks about as shown above. Then, use potholders or folded dish towels to remove the **pie** from the oven.



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