

Easiest-Ever Apple Pie

- 1 frozen deep-dish pie crust
- 1/2 cup chopped pecans
- 1/4 cup all-purpose flour
- 1/4 cup packed brown sugar
- 2 tablespoon butter or margarine
- 1 large egg white
- 1/4 cup granulated sugar
- 2 tablespoon cornstarch
- 1/2 teaspoon ground cinnamon
- 3 pounds Granny Smith, Golden Delicious, and/or Gala apples, each cored, peeled, and cut into 8 wedges
- 1 tablespoon fresh lemon juice

Directions:

Preheat oven to 375 degrees F. While crust is thawing at room temperature for 15 minutes, mix pecans, flour, and brown sugar in bowl. Work in butter with fingertips until mixture resembles coarse crumbs. Set aside.

Prick bottom and sides of crust with fork. Bake 12 to 15 minutes or until lightly golden. Immediately brush bottom and sides of hot crust with light coating of egg white. Reset oven to 425 degrees F.

Meanwhile, in large bowl, combine granulated sugar, cornstarch, and cinnamon. Toss in apples and lemon juice. Cover with waxed paper and microwave on High 12 minutes, stirring halfway through. Spoon filling into crust and sprinkle pecan topping over filling.

Bake pie 10 to 12 minutes in 425 degree oven or until topping is golden. Cool on wire rack. Serve with vanilla ice cream if desired.

NOTE: For a true homemade presentation, use this trick to remove the crust from its foil pan and place in a 9-inch pie plate. Gently fold back foil around edge of frozen crust and pull slightly on the crust to remove from foil. Transfer to pie plate and thaw as directed; with fingertips, press lightly on thawed dough to mold into shape of pie plate.



Flouring at Home with Jan Hart