

4th July as American as Apple Pie!

INGREDIENTS FOR THE BEST APPLE PIE RECIPE:

How to Make Apple Pie Filling:

- 5 apples (a mix of types – like granny smith and honeycrisp)
- 1 cup sugar
- 2 Tablespoons flour
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 Tablespoon apple cider vinegar (we use a raw/organic brand)
- 1 Tablespoon lemon juice

Apple Pie Crust Recipe:

- 2 cups flour
- 1 teaspoon salt
- 1 Tablespoon sugar
- 6 Tablespoon butter
- 6 Tablespoon lard or shortening
- 6-8 Tablespoon ice water

Tip: you can prep the pie crust or even just the dough in advance and refrigerate for up to 48 hours.

Kitchen Tools You May Find Helpful

- Measuring cups and spoons
- Pie plates
- Rolling pin
- Mixing bowls
- Sharp knife (For kids use apple crinkle cutters)
- Wooden spoons
- Pastry cutter, if available

HOW TO MAKE THE BEST APPLE PIE RECIPE

Prepare your filling first, simply peel and chop the apples and then mix in the remaining ingredients in a large bowl.

Let the filling sit as you prepare the crust to let the flavours settle.

Mix the crust ingredients together with a fork or your hands.

You still want the dough to crack easily, this will not be smooth like a play dough.

Roll the dough out, line your pie plates, and fill with apple filling before topping however you'd like.

My kids love to make customized pie crusts for the top, and it also doubles to help indicate which pie belongs to who.

Bake at 400F for 40minutes, covered with tinfoil, then remove tinfoil and cook for an additional 10-20 minutes.