

# 'Semi-Scratch' Apple Pie

1 Box 9" refrigerated (not frozen) Pie Crusts<sup>1</sup>

Filling:

1 20 oz (**Bakers Corner**/Aldi<sup>2</sup>) Can Pie

6 (peeled/cored/sliced) Granny Apples

½ Cup raisins

1-2 Tsp Vanilla Flavoring

1 Tsp Apple Pie Seasoning<sup>3</sup>

1/4 Cup Dark Brown Sugar

1/4 Stick Butter

Egg Wash:

1 Egg

1 Tsp Cane Sugar

1-2 Tsp Vanilla Flavoring

Peel, core and slice the GS Apples<sup>4</sup>

Put the Apple Pie Filling, Raisins, brown sugar, butter, vanilla in a 3Qt(?) saucepan on relatively low heat and mix from time<sup>5</sup> to time while oven reaches 425 degrees and you peel the apples adding to the pot as you finish each apple. Air out the pie crusts (out of the package and resting on the counter) letting them come to room temperature.

The only pie pan I had was a large Pyrex (?) clear glass affair that appeared to offer the capacity required by the six apples and filling in the saucepan. I used this and a large aluminum baking sheet/pan (to catch drips / filling overflow) on the center rack.

Apple Pie Spice			
Spice	TEASPOONS		
Cinnamon	12	6	3
Nutmeg	1.5	3/4th	3/8th
Allspice	0.5	1/4th	1/8th
<b>Total</b>	<b>14</b>	<b>7</b>	<b>3.5</b>

I 'smeared' the inside of the pie plate with regular butter, then sifted a couple TBSP of flour<sup>6</sup> onto the surface and shook it about until the entire thing was white as a ghost.

1 Aldi or Fair Value or Walmart

2 Aldi only carries the **Bakers Corner** (BEST) SEASONALLY and the Duncan Hines/Comstock "Country Apple" they had in for a while at the end of 2020 was a poor substitute.

3 What is apple pie spice made of? Ingredients: 4 tablespoons ground cinnamon.

1 1/2 teaspoons ground nutmeg, 1/2 teaspoon ground allspice. My Baking Addiction <https://www.mybakingaddiction.com> › apple-pie-spice

4 I used a mechanical device that did all three leaving the apple spiral sliced and otherwise intact. Then, I cut the spiral in four sections yielding dozens of quarter round slices about 1/8th inch thick (per apple).

5 Stir, fold in each new apple and bring to a simmer before filling pie crust.

6 I've since been told sugar would do instead of the flour.

After unrolling the first crust, I arranged it on the glass pie 'pan' (it was at least ½" too small for the dish – wouldn't quite reach all the way up the sides<sup>7</sup>) whereupon I took a fork and manically peppered the thing with the prongs making a hundred and sixteen little holes in it.

I filled the cavity with the contents of the saucepan, then brushed the exposed edges of the crust with a mixture of egg and water – baker's glue.

Next I turned my attention to the second crust. Unrolling it out onto the counter, I rolled it out a bit, then arranged it over the filling<sup>8</sup> joining the two crusts at the perimeter – pinching as I went 'round as Martha might.

*I cut four slits in the top crust*, beat an egg, vanilla and a bit of sugar together with a fork (rustic, no blender) and brushed it over this crust and sprinkled the top with some cane sugar for good measure (I didn't measure - A pinch or two).

*Foiled again!* I cut a sheet of aluminum foil the length of the width of the foil to form a square sheet – folded it twice forming a square ¼ the original size and cut a quarter circle with a radius half the diameter of the pie plate and unfolded the foil to find the perfect thing to cover the crust's edge to keep it from burning.

It takes me 45 minutes total. The first thirty-five with the crust protector in place and the last ten after removing the foil. Your oven may vary a bit – I might go 15 after removing the foil if the edges don't look pretty after 10.



7. Later I learned to lay each crust out on a flour'd sheet of parchment paper, cover it with another such sheet so I might roll it out (from the center) to enlarge the crust to fit – works great. Thank you Tana.

8 Brushing the edges with the egg mixture – sort of a glue.