



USA PAN

PAPER BAG APPLE PIE

If you've never tried this technique before, trust us, it's fantastic!! All the mess stays inside the bag, keeping your oven clean! The result, a delicious apple pie with tender apple filling, buttery crust, and a sweet streusel topping!

Prep time: 25 minutes
Bake Time: 1 hour

Total Time: 1 hour 25 minutes
Serving Size: 6-8 Servings

FEATURED BAKEWARE:

USA PAN® 9" Pie Pan

INGREDIENTS

CRUST:

- 1 1/4 cups all-purpose flour
- 3 tablespoons vegetable shortening
- 1/4 cup cold, unsalted butter
- 4-5 tablespoons ice water

FILLING:

- 3 1/2 - 4 pounds mixed granny smith and honey crisp apples, peeled, cored, and sliced
- 3/4 cup brown sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 2 tablespoons lemon juice
- 3 tablespoons all-purpose flour

STREUSEL TOPPING:

- 1/2 cup granulated sugar
- 1/2 cup all-purpose flour
- 1/2 cup cold butter, cut into pats

INSTRUCTIONS:

To make the crust: Whisk together the flour and salt, then work in the shortening until everything is well combined. Work in the butter until the mixture is unevenly crumbly. Add the water 1 tablespoon at a time, mixing as you sprinkle the water onto the flour. Knead the dough to bring it together, then pat it into a thick disk. Roll the disk on its edge and smooth out the edges. Wrap in plastic and refrigerate for 30 minutes. To make the filling: Stir sliced apples into the brown sugar, cinnamon, salt, nutmeg, and lemon juice. Preheat the oven to 220°C. Remove crust from

refrigerator. Lay crust in the pan. Spoon filling into the crust. To make the topping: Combine sugar, flour, and butter. Spread streusel atop the filling. Place the pie in a brown paper grocery bag. Secure the bag closed with staples. Place pie in its bag on sheet pan. Bake pie for 1 hour. Remove pie from the bag and set it on a rack to cool.