

APPLE PIE

Clair Patel

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Line the bottom of a 9-inch pie pan with one of the discs of dough, and trim it so it lays about 1/2 inch beyond the edge of the pan. Put the apple filling in the pan.

Ultimate apple pie recipe | BBC Good Food

"This was my grandmother's apple pie recipe. I have never seen another one quite like it. It will always be my favorite and has won me several first place prizes .

Apple Pie by Grandma Ople Recipe - ocyguvomag.tk

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Perfect Apple Pie Recipe - ocyguvomag.tk

I remember coming home sullen one day because we'd lost a softball game. Grandma, in her wisdom, suggested, "Maybe a slice of my homemade apple pie will.

Apple Pie by Grandma Ople Recipe - ocyguvomag.tk

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Also, the method flits around illogically. Bake, from the frozen state, until golden brown, about 1 hour and 10 minutes. For a pretty glazed top crust, brush this—and any Apple Pie double crust pie—with milk or cream and sprinkle with sugar before baking. Roll other round of pastry. I used half the amount of cinnamon as I didn't want it to be too overpowering. This filling can be made up to 2 days ahead Apple Pie refrigerated or frozen for up to 6 months. Freeze for up to 6 months. Perfecting the crust is arguably the most important part of pie making. If so how long will it take to defrost and reheat.