

Mile-High Apple Pie

Yummy! Just in time for the holidays.

Ingredients:

- 1 Store bought pie crust (top and bottom)
- 8-10 apples, peeled, cored, and sliced
- ½-1 TBS lemon juice
- ½ cup sugar
- 1/3 cup packed brown sugar
- 2 TBS flour
- 1 TBS corn starch
- 2-3 TBS melted butter
- 2-3 TBS cinnamon
- 1 ½ tsp allspice
- 1 tsp clove, ground
- ½ tsp nutmeg, ground
- 2-3 OZ Raisins (optional, if you like them, some do, some don't)

Instructions:

- Get a big bowl and toss all the ingredients in the bowl. There will soon be a pool of "juice" in the bottom of the bowl and the apples will be coated. **KEEP THE JUICE.**
- Lay the bottom crust in the pie dish and sprinkle with a touch of cinnamon sugar.
- Lift the apples out of the bowl letting the juice stay in the bowl (keep the juice)
- Pack the apples into the crust. It will pile a mound over the pie shell. (Mile-High)
- Cut the top crust into 1 inch strips (use a pizza cutter) and layer over the top of the apple pie mound. You can braid, lattice, or just lay the strips over in a criss-cross pattern, leaving some holes in the top crust.
- Use a fork or roller tool to pinch the top crust strips to the bottom crust for a good edge (the tines of a fork will line up and look pretty when done)
- Get the bowl of juice!! Brush the whole top of the crust with the left over apple juice from tossing the filling. Then when the whole crust is completely and generously coated, pour the remaining juice into the pie right over the top crust. It will all fit, just pour slow to fill in all the spaces and coat the top.
- Wrap a thin strip of foil around the edge of the pie to stop the crust from over browning and bake on a cookie sheet for drips at 385 for 50-55 minutes. Let cool 90 minutes or as long as you can before serving with whipped cream, ice cream, caramel sauce, vanilla sauce, or just alone with a coffee!!