

Homemade Apple Pie

Ingredients:

- 1/2 cup white sugar
- 1/2 cup packed brown sugar
- 3 Tbsp all-purpose flour
- 1 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp ground nutmeg
- 6-7 cups thinly sliced, peeled, tart apples
- 1 Tbsp lemon juice
- Dough for double-crust pie
- 1 Tbsp butter
- 1 large egg white
- Additional white sugar



Directions

1. Preheat oven to 375°. In a small bowl, combine sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.
2. On a lightly floured surface, roll one half of dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim even with rim. Add filling; dot with butter. Roll remaining dough to a 1/8-in.-thick circle. Place over filling. Trim, seal and flute edge. Cut slits in top. Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edge loosely with foil.
3. Bake 25 minutes. Remove foil; bake until crust is golden brown and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.