

Fifteen Minute Apple Pie

The first time I made this pie, it took me 14 minutes. Now, I already had all the ingredients staged—sitting on the counter. If familiarize yourself with the recipe before, don't dawdle, and have everything sitting on the counter ready to measure, you really can make a 15 minute apple pie.

That includes making the pie crust (from a mix) and peeling, coring, and slicing the apples (with an Apple Master).

And this is no stripped down version of a pie. The filling is made with brown sugar and cinnamon. We added a scalloped edge and sprinkled the top with turbinado sugar.



All in less than 15 minutes.

just-add-water pie mix for a nine-inch, double crust pie
water for the pie crust
6 cups peeled and sliced apples
3/4 cup brown sugar
1/4 cup all-purpose flour
1/2 tablespoon cinnamon
1/2 cup sour cream
turbinado or cinnamon sugar for sprinkle on the pie

Preheat the oven to 350 degrees.

1. Place the pie crust mix and the water in the bowl of your stand-type mixer with paddle attached. Beat for about a minute or until the dough comes to a smooth consistency. Do not over beat.
2. Roll the dough to nearly 1/8-inch thickness. Place the dough in the pan and form the bottom crust. Trim the excess. Roll out the rest of the dough for the top crust.
3. Use an Apple Master to peel, slice, and core six cups of apples—about six medium apples. Place the apple slices into a large bowl.
4. Add the brown sugar, flour, cinnamon, and sour cream. Stir with a spatula until the slices are coated with filling and the dry ingredients are mixed in.
5. Place the apple filling in the pie pan. Brush water on the edge of the bottom crust with your fingers or a pastry brush. Lay the top crust over the top and press around the rim of the pie pan. Trim the excess crust and seal and form the edge.
6. Brush water on the top of the pie and sprinkle with cinnamon and sugar mixture or turbinado sugar. With a knife, slice about a dozen 3/4-inch "V" slots to allow the steam to escape. Place a pie crust shield over the top of the pie to protect the edges from over-browning.
7. Bake in a preheated oven at 350 degrees for 35 to 40 minutes or until the topping is browned and the apples are tender. Cool in the pan on a wire rack.

Serve with ice cream or whipped cream.