

How to Make Amazing Apple Pies

Caramel Apple Pie

Baker's note: We have made this pie several times as directed, with the caramel filling cooked on the stovetop. We have developed similar pies without cooking the filling before baking and believe that this one can be prepared that way as well. It has not been tested.

4 1/2 to 5 cups 1/4-inch thick sliced apples (4 or 5 medium whole apples)
1 cup brown sugar
1 teaspoon cinnamon
1/2 cup Original Clearjel
2/3 cup milk
2 tablespoons lemon juice
4 tablespoons butter
1 teaspoon caramel flavor (optional)
pie crust mix or recipe to make a double crust
1 tablespoon melted butter
1 tablespoon turbinado sugar

1. Preheat the oven to 375 degrees.
2. Combine the brown sugar, cinnamon, and Clearjel in a medium saucepan. Mix well. Add the water and lemon juice. Cook over medium heat, stirring constantly with a whisk, until it thickens and just begins to bubble. Take it off the heat immediately. Do not overcook. The slurry will thicken more when baking. Add the apple slices and flavor and stir.
3. Form the pie shell. Add the filling to the pie shell. Add the top and crimp the edges or make a lattice top. Brush the butter over the crust and sprinkle with the turbinado sugar. Unless you are using a lattice top, cut slits in the crust to allow the steam to escape.
4. Place a pie shield over the crust edges to avoid over-cooking the edges of the pie crust. Bake for 45 to 50 minutes or until the crust is lightly browned.

Apple Pie with Cinnamon Cream Filling

4 1/2 to 5 cups 1/4-inch thick sliced apples (4 or 5 medium whole apples)
1/3 cup plus one tablespoon Original Clearjel
1/2 cup brown sugar
1 jar (11.5 ounces) Pioneer Valley Cinnamon Cream Syrup or equal
2 tablespoons lemon juice
4 tablespoons melted butter
pie crust mix or recipe to make a double crust
1 tablespoon melted butter
1 tablespoon turbinado sugar

1. Preheat the oven to 375 degrees.
2. In a large bowl, mix the brown sugar and the Clearjel. Add the syrup and the lemon and mix well. Add the apple slices and stir to coat.
3. Form the pie shell. Add the filling to the pie shell. Add the top and crimp the edges or make a lattice top. Brush the butter over the crust and sprinkle with the turbinado sugar. Unless you are using a lattice top, cut slits in the crust to allow the steam to escape.
4. Place a pie shield over the crust edges to avoid over-cooking the edges of the pie crust. Bake for 45 to 50 minutes or until the crust is lightly browned.

Sour Cream Apple Pie

4 1/2 to 5 cups 1/4-inch thick sliced apples (4 or 5 medium whole apples)
1/3 cup Original Clearjel
1 cup brown sugar
1 teaspoon cinnamon
8 ounces (about one cup) sour cream
2 tablespoons lemon juice
4 tablespoons melted butter
pie crust mix or recipe to make a double crust
1 tablespoon melted butter
1 tablespoon turbinado sugar

1. Preheat the oven to 375 degrees.
2. In a large bowl, mix the brown sugar, cinnamon, and the Clearjel. Add the sour cream and the lemon and mix well. Add the apple slices and stir to coat.
3. Form the pie shell. Add the filling to the pie shell. Add the top and crimp the edges or make a lattice top. Brush the butter over the crust and sprinkle with the turbinado sugar. Unless you are using a lattice top, cut slits in the crust to allow the steam to escape.

4. Place a pie shield over the crust edges to avoid over-cooking the edges of the pie crust. Bake for 45 to 50 minutes or until the crust is lightly browned.

Bavarian Apple Pie

4 1/2 to 5 cups 1/4-inch thick sliced apples (4 or 5 medium whole apples)
1/4 cup Original Clearjel
1 cup brown sugar
1 teaspoon cinnamon
1 1/2 cups Bavarian cream
2 tablespoons lemon juice
4 tablespoons butter
pie crust mix or recipe to make a double crust
1 tablespoon melted butter
1 tablespoon turbinado sugar

1. Preheat the oven to 375 degrees.
2. In a large bowl, mix the brown sugar, cinnamon, and the Clearjel. Add the Bavarian cream and the lemon and mix well. Add the apple slices and stir to coat.
3. Form the pie shell. Add the filling to the pie shell. Add the top and crimp the edges or make a lattice top. Brush the butter over the crust and sprinkle with the turbinado sugar. Unless you are using a lattice top, cut slits in the crust to allow the steam to escape.
4. Place a pie shield over the crust edges to avoid over-cooking the edges of the pie crust. Bake for 45 to 50 minutes or until the crust is lightly browned.

Cinnamon Apple Passion Pie

4 1/2 to 5 cups 1/4-inch thick sliced apples (4 or 5 medium whole apples)
7 tablespoons Original Clearjel
1/2 cup brown sugar
1 jar (11.5 ounces) Pioneer Valley Cinnamon Cream Syrup or equal
2 tablespoons lemon juice
4 tablespoons butter
pie crust mix or recipe to make a double crust
1 tablespoon melted butter
1 tablespoon turbinado sugar

1. Preheat the oven to 375 degrees.
2. In a large bowl, mix the brown sugar and the Clearjel. Add the syrup and the lemon and mix well. Add the apple slices and stir to coat.
3. Form the pie shell. Add the filling to the pie shell. Add the top and crimp the edges or make a lattice top. Brush the butter over the crust and sprinkle with the turbinado sugar. Unless you are using a lattice top, cut slits in the crust to allow the steam to escape.
4. Place a pie shield over the crust edges to avoid over-cooking the edges of the pie crust. Bake for 45 to 50 minutes or until the crust is lightly browned.

Maple Apple Pie

4 1/2 to 5 cups 1/4-inch thick sliced apples (4 or 5 medium whole apples)
7 tablespoons Original Clearjel
1/2 cup brown sugar
1 1/2 cups maple syrup
1 teaspoon maple flavor
2 tablespoons lemon juice
4 tablespoons butter
pie crust mix or recipe to make a double crust
1 tablespoon melted butter
1 tablespoon turbinado sugar

1. Preheat the oven to 375 degrees.
2. In a large bowl, mix the brown sugar and the Clearjel. Add the syrup, flavor, and the lemon and mix well. Add the apple slices and stir to coat.
3. Form the pie shell. Add the filling to the pie shell. Add the top and crimp the edges or make a lattice top. Brush the butter over the crust and sprinkle with the turbinado sugar. Unless you are using a lattice top, cut slits in the crust to allow the steam to escape.
4. Place a pie shield over the crust edges to avoid over-cooking the edges of the pie crust. Bake for 45 to 50 minutes or until the crust is lightly browned.