

## Harvest Double Crust Apple Pie

Yield: One 9-inch pie

400°F

All American! Apple Pie.

1 recipe	DOUBLE SPICE CRUST (1/2 rolled out into a 9-inch pie pan and the other half rolled 1/4 inch thick for the top or into leaves (see crust recipe).
1/4 cup	lemon juice
4 cups	tart baking apples, peeled and sliced
1 cup	granulated sugar
3 tbsp	all-purpose flour
1-1/2 tsp	ground cinnamon
1/2 tsp	ground nutmeg
2 tbsp	unsalted butter, softened

1. In a large bowl filled with water, add about 1/4 cup of lemon juice. Place the peeled and sliced apples into the water until ready to use.
2. In a bowl, combine the sugar, flour, cinnamon and nutmeg. Set aside.
3. Drain the apples fully, add the dry mixture to the apples then toss until well coated. Place this into your prepared pie crust. Then, cut the butter into small squares and place them on top of the apple mixture, and set aside.
4. Cover with the top of the prepared pie dough and seal the edges by crimping. Make a hole into the center of the top.
5. Bake the pie until light brown, about 50 minutes.