

MAKE IT!

Apple & Cinnamon Pie

SERVES 8-10

For the Crust

1½ cups all-purpose flour
6 ounces (1½ sticks) cold salted butter, cut into cubes
ice cold water, as needed

For the Filling

2½ pounds baking apples, like Braeburn, Golden Delicious, or Jonagold
2 jars **American Spoon® Apple & Cinnamon Preserves**

In a large bowl, toss the cubed butter and flour together. Using your fingers, smear the butter and flour together to form thin flakes. Continue until the mixture starts to come together in a shaggy mass. Add just enough cold water to bring the dough together. Press into a flat disk and wrap with plastic. Refrigerate for at least 30 minutes.

Lightly flour your work surface and roll the dough into a circle, about 13-inches in diameter and ⅛-inch thick. Transfer to a 9-inch pie tin, pressing into the sides and bottom of the tin. Fold over any excess dough, creating a double walled crust, and crimp together with your fingers. Place the pie shell in the refrigerator while prepping the apples. Pre-heat oven to 375.

If desired, peel the apples. Remove the cores and slice crosswise into rings, about ⅛-inch thick. A mandoline will make this easy, otherwise a sharp knife will work. Remove the crust from the fridge and spread a thin layer of Apple Cinnamon Preserves over the bottom, then add a few layers of apples, letting them overlap and jumble together. Continue alternating between layers of preserves and apples.

Place the pie tin on a foil-lined baking sheet to catch any overflow. Bake pie for 35 minutes then rotate and bake for 35 minutes more, or until the crust is a deep golden brown and the filling is bubbling. Keep an eye on the crust. If it is starting to brown too fast, cover the crust with a strip of aluminum foil. Allow to cool completely before serving.



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