

# Foolproof French Apple Pie

Poetry & Pies

**prep time:** 25-30 minutes

**freeze time:** 30 minutes

**cook time:** 50-60 minutes

**total time:** 2 hours (plus time to make the crust)

**servings:** 8-12 (makes one 8" to 9" pie)



## Ingredients

- one pie crust ([classic](#) and [brown sugar butter](#) are my favorites)

### for the brown sugar cinnamon topping

- 1 cup (136g) flour
- $\frac{2}{3}$  cup (133g) packed brown sugar (sub granulated if you want a lighter color)
- 1 tablespoon (6g) ground cinnamon
- $\frac{1}{2}$  cup (113g) cold salted butter, cut into cubes

### for the filling

- 4-5 pounds apples
- 1 tablespoon (13g) lemon juice
- 1 teaspoon (4g) vanilla extract
- 1 tablespoon (6g) ground cinnamon
- $\frac{1}{2}$  cup (100g) packed brown sugar
- 2 tablespoons (17g) flour
- 1 tablespoon (14g) cold salted butter, cut into small pieces

## Instructions

1. First, make the pie crust (unless using store bought). My favorites are this [foolproof classic crust](#) or this [brown sugar all-butter crust](#). I suggest making a double batch a few days ahead. You can freeze one disc for later! Once the crust is ready to use, sprinkle a clean surface or [pie mat](#) with flour. Begin rolling the crust out, being sure to go over it in a variety of directions while also flipping and rotating it and sprinkling more flour as needed. This will help it roll out evenly and also keep it from sticking the mat. If you notice the edges cracking, cup your hands around it to smooth out the edges.

2. Roll the crust to be a few inches larger than your pie pan (I usually do 12" for a 9" pan). Once it's ready, sprinkle a little bit of flour on the bottom of your pie pan. Gently roll half of the crust onto the rolling pin and transfer it to the pan. Gently lift the sides and ease them into the pan so it is flush with the bottom and edges. Avoid pressing it into the pan, as this can cause sticking. Leave a ½ inch overhang and trim the rest. Fold the overhang under itself then form the edges as desired (I like to use the knuckle of my index finger on one side and my index finger and thumb from the other hand to create a scalloped edge, but a fork is usually the easiest one to do!).
3. Freeze the crust while you make the filling and topping.
4. Make the filling first. Peel, core, and slice the apples into ⅛ to ¼ inch thick slices. If you have a second pie pan (that's roughly the same size as the one you're using), the best thing is to place the sliced apples into it until you have a rounded pile that fills the pan. This way you end up with the right amount of apples.
5. In a medium to large mixing bowl, combine the sliced apples with all of the other filling ingredients *except for the butter*. Do this gently. Let sit on the counter while you make the topping.
6. Make the topping. In a medium bowl, whisk together the flour, sugar, and cinnamon. Add the butter and use a pastry blender or your fingers to cut it into the flour. You want all of the flour to be coated and mixed into the butter, but you don't want to create a paste. If it's too sandy, you can form it into larger chunks when you sprinkle it on the pie.
7. Stir the apples again then pour carefully into the pie crust, making sure the apples all lay flat then drizzling the juices evenly over the top. Dot with the tiny pieces of butter.
8. Sprinkle the topping evenly over the apples, pressing it in gently and forming into bigger pieces if you'd like a more crumbly looking pie (my toddler didn't care so we skipped that step). If desired, you can brush the crust with milk or a whisked egg, but I never do and have never had complaints!
9. Freeze the whole pie for 30 minutes while you preheat the oven to 400F/200C.
10. Place pie on a foil lined baking sheet. Bake at 400F/200C for 20 minutes then turn oven down to 350F/175C. Bake another 30-40 minutes, until the filling bubbles and looks thickened. The time it takes for this can vary by climate and oven, so check your

pie a little early but also don't worry if it takes a little longer than 40 minutes. If the edges begin to brown too quickly, tent loosely with foil (or use a [crust protector](#)).

11. Let the pie cool at least 2-3 hours, or until the pan is cool to the touch on the bottom. Cutting it sooner will create a soupy filling and chewy crust, so be patient!

*Enjoy!*

*Leftovers will last, covered, for about 2 days on the counter and 4-5 in the fridge.*

*Making pie ahead of time:*

1. *Unbaked pie: Follow directions up to step 8. Freeze the pie until ready to bake, covering it after it has frozen solid. Bake as directed, but be aware that it may require longer at the 350F/175C stage.*
2. *Baked pie: Fully bake the pie and let cool. Once completely cooled, baked pies can last for 2 days on the counter (I suggest putting it in a [cake caddy](#) or [pie caddy](#)) or 3-4 days in the fridge, loosely covered with foil. Reheat at 350F/175C for about 30 minutes.*