

# A Recipe From *tikkido*

## From Scratch Apple Pie

<https://tikkido.com/blog/homemade-apple-pie-recipe-vodka-pie-crust>

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### Apple Pie Filling Ingredients:

- about 3 pounds apples, a mixed variety
- 1 Tablespoon lemon juice
- 3/4 cup sugar
- 2 Tablespoons flour
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon freshly grated nutmeg
- 2 Tablespoons butter
- Double pie crust

### Instructions:

1. Preheat the oven to 375 Fahrenheit.
2. Peel your apples and slice thinly.
3. In a large bowl, toss the apples with the sugar, lemon juice, flour, cinnamon, and nutmeg. Place in your bottom pie crust. (pie crust recipe can be found here:



<https://tikkido.com/blog/best-pie-crust-recipe-with-vodka>

4. Cut 2 Tablespoons of butter into pieces and distribute on top of sliced apples.
5. Roll out the rest of the pie dough, and set on top of the pie filling. Use a knife or a pair of kitchen scissors to cut away the excess dough and crisp the edge of the pie crust.
6. Cut vent slices in the top crust.
7. Brush with an egg wash (or just a bit of water) and sprinkle sugar on top of the crust.
8. Bake for approximately 30 minutes, until the top is golden.