

RECIPE: OLE SMOKY MOONSHINE APPLE PIE

This apple pie recipe is easy and the final result is so delicious!

Prep Time: 2 hours **Cook time:** 1 hour

Total Time: 3 hours

Servings: 8

Author: SmokyMountains.com



INGREDIENTS

Apple Pie Filling

- 3 ½ lbs. Apples (We used ½ Granny Smith and ½ Honeycrisp) peeled and sliced thinly.
- 2 Tablespoons Fresh Lemon juice
- 3 Tablespoons Butter
- ½ cup Brown Sugar
- ¼ cup Sugar
- ¼ cup Flour
- ½ teaspoon Cinnamon
- 2 ounces Ole Smoky Moonshine White Lightenin'

Egg Wash

- 1 Egg
- ½ teaspoon Water
- Pinch of Salt

Crust

- We suggest a two-pack of Pillsbury Pie Crust.

INSTRUCTIONS

1. In a large bowl, toss the peeled and sliced apples in the lemon juice. Sprinkle with the flour and toss to coat.
2. In a large pot, melt the butter over medium heat. Add the sugar, brown sugar, and cinnamon. Cook over medium heat, stirring often for about 2-3 minutes.
3. Add the Moonshine.
4. Add the apples and stir until the apples have softened slightly and the sauce thickens - about 10-12 minutes. Let cool 10 minutes.
5. Put the pie crust in a pie pan following instructions on the box.
6. Layer apple pie filling into prepared crust.
7. Place top layer of pie dough over apples in a lattice or other desired pattern. Make an egg wash by whisking together egg, water and salt. Brush over pie crust. Sprinkle with a pinch of sugar.
8. Chill for 20 minutes in the refrigerator.
9. Heat oven to 400 degrees.
10. Bake for 25 minutes. Then place shield or foil over pie crust edges. Reduce heat to 350 degrees and then bake 30 more minutes. Use knife, to check to see if apples are soft and cooked through.
11. Allow pie to cool for 3-4 hours. Serve with vanilla ice cream or some caramel sauce.