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Brown Sugar Cinnamon Apple Pie

Ingredients:

Double crust
6 golden delicious apples
1/2 cup light brown sugar
1 tbsp fresh lemon juice
1 tbsp sugar
1 tbsp cornstarch
1/4 tsp ground cinnamon
Big pinch of salt

Directions

Start by preheating your oven to 400°F. Peel, core, and slice your apples. Add your brown sugar, lemon juice, and salt and set aside. Grab your sugar/cornstarch and add your cinnamon. Mix together well and pour into your pie shell. Moisten the overhang and carefully cover with your top crust. Pinch your edges together and vent to your liking. Brush with milk and sprinkle with sugar. Bake for an hour, lowering the temperature to 375°F and rotating 180 degrees, half way through. Allow to cool and serve.