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**Art of the Pie® Best Old Fashioned Apple Pie**

[Kate McDermott-Art of the Pie®](https://artofthepie.com/art-of-the-apple-pie/)

About 10 cups heritage apples skin on, quartered and cored.

1/2 cup flour

1/2 cup sugar

1/2 teaspoon salt

1 teaspoon cinnamon

2 gratings nutmeg

1/2 teaspoon allspice

1 tablespoon of an artisan style cider vinegar or fresh squeezed lemon juice

1 tablespoon apple liqueur like Calvados or Caramel Apple optional

1-2 teaspoons butter chopped into little pieces

1 recipe double crust pie dough

For the Egg Wash  
1 egg white mixed with 2 T of water

1. Slice apples in 1/2 inch slices or chunk them up into pieces you can comfortably get into your mouth!
2. In a large mixing bowl put all ingredients except butter and mix lightly until most of the surfaces are covered.
3. Pour into an unbaked pie crust, mounding high and dot with butter.
4. Roll out second crust and place on top; crimp edges with a fork.
5. Cut vent holes.
6. Paint with egg white wash.
7. Sprinkle some extra sugar evenly on top.
8. Pre-heat oven to 425F and bake for 20 minutes.
9. Reduce heat to 375F and bake for 40 minutes longer.
10. Remove from the oven and cool for at least 1 hour.

Heritage or Heirloom Apples are those that are regional to specific areas and are many times grown by small farmers and then brought to farmers markets. You can also use a good mix of apples from your local grocery. I like to use both sweet and tart apples in a pie for flavor. If peels bother you, remove them.