

Serves: 8 · Serving size: 1 slice



date
me

One Crust Apple Pie

3 tbsp. unsalted butter
2 lbs. granny smith apples, peeled & cut into chunks
1/3 cup granulated sugar
1/3 cup brown sugar
1/2 tbsp. cinnamon
3 tbsp. all-purpose flour
9"/23 cm pie rolled piecrust

1. Preheat oven to 400° F/200° C.
2. Melt butter in Chef Series II 3.2-Qt./3 L. Sauteuse.
3. Add apples, both sugars, cinnamon and mix well to combine. Cook for 5 minutes to soften apples.
4. Remove from heat and stir in flour. Unroll piecrust and drape over apples, tucking the sides in the Sauteuse. Gently make four cuts in the center of dough in the shape of a T.
5. Transfer Sauteuse to preheated oven and bake uncovered 20 minutes or until piecrust is golden brown in color. Let cool slightly and serve.

Nutritional Information (per serving):
Calories: 146 Total Fat: 5.1g Saturated Fat: 3.3g Cholesterol: 12mg
Carbohydrate: 26.2g Sugar: 20g Fiber: 1.7g Protein: 0.5g Sodium: 20mg
Calcium: 1% Iron: 3%

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