

Perfect Apple Pie



Made at home.™



PREP TIME: 30 min | TOTAL TIME: 3 HRS | 8 SERVINGS

INGREDIENTS

CRUST

1 box Pillsbury™ refrigerated pie crusts, softened as directed on box

FILLING

6 cups thinly sliced, peeled apples (6 medium)

3/4 cup sugar

2 tablespoons all-purpose flour

3/4 teaspoon ground cinnamon

1/4 teaspoon salt

1/8 teaspoon ground nutmeg

1 tablespoon lemon juice

TOPPING

1 can Reddi-wip® Original Dairy Whipped Topping, 13 oz.

DIRECTIONS

1. Heat oven to 425°F. Place 1 pie crust in ungreased 9-inch glass pie plate. Press firmly against side and bottom.
2. In large bowl, gently mix filling ingredients; spoon into crust-lined pie plate. Top with second crust. Wrap excess top crust under bottom crust edge, pressing edges together to seal; flute. Cut slits or shapes in several places in top crust.
3. Bake 40 to 45 minutes or until apples are tender and crust is golden brown. Cover edge of crust with 2- to 3-inch wide strips of foil after first 15 to 20 minutes of baking to prevent excessive browning. Cool on cooling rack at least 2 hours. Top with Reddi-wip just before serving.