

## Apple Pie

### Ingredients

#### For the filling:

- 10 Granny Smith apples, or a blend of sour and sweet firm apples, cut into 8-10 wedges
- ½ cup honey
- 1 tsp cinnamon
- ½ tsp nutmeg
- 1/8 tsp cardamom
- 1 TBSP lemon juice
- 3 TBLSP flour
- 2 TBLSP butter

#### For the Crust:

- Your favorite pie crust (top and bottom)
- 1 egg yolk
- 1 TBLSP cream or milk (water will also work)
- 2 TBLSP brown sugar

Preheat oven to 450°. Toss filling ingredients together. Pour into a pie shell. Dot the top with 2 TBLSP butter. Top with crust and crimp edges.

Place on a foiled cookie sheet. Bake 15 minutes at 450°. Reduce heat to 375° and continue baking for another 30-40 minutes.

Mix 1 egg yolk with the cream or milk. Brush on pie, avoiding the edges if they are browning too quickly. Sprinkle the brown sugar on top and return to the oven for 10 minutes, or until bubbly.

Serve warm or at room temperature with vanilla ice cream, if desired.