

Treasure Barrel

Homemade Cinnamon Apple Pie à la Mode Recipe

45 min Prep time	**1 h** Cook time	**1 h 45 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Pie Crust

- [ ] 2 ½ cups all-purpose flour
- [ ] 1 cup cold unsalted butter, cubed
- [ ] 1 tsp salt
- [ ] 6-8 tbsp ice water

Apple Filling

- [ ] 6-7 medium apples (mix of Granny Smith and Honeycrisp)
- [ ] ¾ cup brown sugar
- [ ] 2 tbsp all-purpose flour
- [ ] 2 tsp ground cinnamon
- [ ] ½ tsp nutmeg
- [ ] ¼ tsp salt
- [ ] 1 tbsp lemon juice
- [ ] 2 tbsp unsalted butter, cubed

For Serving

- [ ] Vanilla ice cream
- [ ] Additional cinnamon for dusting

Instructions

1. Start by making the pie crust. In a large bowl, whisk together the flour and salt. Add the cold, cubed butter and use a pastry cutter or your fingers to work it into the flour until the mixture resembles coarse crumbs with some pea-sized butter pieces remaining. This step is so therapeutic - I love watching the butter incorporate into the flour, creating those little pockets that will become flaky layers.

   Slowly drizzle in the ice water, starting with 6 tablespoons, mixing gently with a fork until the dough just comes together. You might need a bit more water, but be careful not to overwork it. The dough should hold together when pressed but not be wet or sticky. I always think it should feel like playdough - firm but pliable.

   Divide the dough in half, shape each into a disk, wrap in plastic wrap, and chill for at least 30 minutes. This resting time is crucial - it allows the gluten to relax and makes the dough much easier to roll out later.

2 While the crust chills, prepare the apple filling. Peel and slice your apples about ¼-inch thick - I like to do this right into a large bowl so I can toss them with lemon juice as I go to prevent browning. The rhythm of peeling and slicing is so meditative, and the kitchen starts smelling so fresh and fruity.

In a small bowl, whisk together the brown sugar, flour, cinnamon, nutmeg, and salt. Sprinkle this over the apples and toss gently until every slice is coated. I love how the spices dust the apples like little snowflakes - it's such a pretty sight.

Let the apples sit for about 15 minutes to release some of their juices. This helps create that lovely saucy filling without making the crust soggy. You'll see the sugar starting to dissolve and create a light syrup - that's exactly what you want!

3 Preheat your oven to 375°F (190°C). Take one disk of dough from the refrigerator and roll it out on a floured surface to about 12 inches in diameter. I like to roll from the center outward, turning the dough occasionally to keep it even. If it starts sticking, just add a little more flour - no stress!

Carefully transfer the rolled dough to your 9-inch pie dish, letting it slump gently into the corners. Don't stretch it - that can cause shrinking. Trim the edges, leaving about an inch overhang. Then spoon in the apple filling, mounding it slightly in the center. Dot the top with the cubed butter - these little pockets will melt into the most incredible buttery sauce.

4 Roll out the second disk of dough for the top crust. You can do a full crust with slits cut for steam, or get creative with a lattice if you're feeling fancy. I usually go with the full crust because I love how it puffs up beautifully in the oven.

Place the top crust over the filling, trim the edges, and crimp them together with your fingers or a fork. Brush the top lightly with milk or egg wash if you like - this gives it that gorgeous golden color. Cut several slits in the top to allow steam to escape.

Bake for 45-60 minutes, until the crust is golden brown and the filling is bubbly. The waiting is the hardest part - but oh, that smell filling your house is pure happiness!

Nutrition per serving

320 kcal	3 g	52 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- **Apple varieties matter** - Using a mix of tart and sweet apples gives the best flavor complexity. Granny Smith holds its shape beautifully while sweeter varieties break down into sauce.
- **Don't skip the chilling** - Chilling the dough is non-negotiable for a flaky crust. If you're short on time, you can pop it in the freezer for 15 minutes instead.
- **Thickener adjustment** - If your apples are particularly juicy, you might need an extra tablespoon of flour. The filling should be saucy but not watery.
- **Resting time** - Let the pie cool for at least 2 hours before slicing. I know it's hard to wait, but this allows the filling to set up properly.
- **Storage tips** - Store covered at room temperature for up to 2 days, or refrigerate for up to 5 days. Reheat slices gently before serving.