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**Naturally Apple Pie**

**Servings**: 8

**Prep Time:** 30 minutes

**Cook Time**: 1 hour

**Total Time:** 2 hours

**Equipment Needed:** Whisk, Knife, Measuring Utensils, Bowl, Large Flat Bottom Skillet, Spoon, Rubber Spatula, Peeler, Fork

**Ingredients:**

3 Granny Smith Apples

2 Pink Lady OR Fuji OR Pink Lady Apples

1/4 Cup Earth Balance Butter

1 Tablespoon Cornstarch (heaping)

1/8 teaspoon Coriander

1/8 teaspoon Cardamom

2 teaspoon Pectin

1 Cup Cane Sugar

1/3 Cup Brown Sugar

2 teaspoon Vanilla (non-alcoholic)

2 Deep Dish Pie Crust (No-Fat/Lard)

**Directions:**

1. Peel, Core, and Slice the Apples (approximately ¼ - ⅛ inch thickness) and set aside. Meanwhile remove the Pie Crust from the freezer or refrigerator and let it thaw to room temperature.

2. Heat Skillet to Medium and Melt the Butter. Meanwhile, mix the Dry Ingredients: Cornstarch, Coriander, Cardamom, Pectin, Cane Sugar, Brown Sugar with a Whisk until lumps removed.

3. Once the Butter melts, turn the stove the Medium-Low Heat and add the Apples, stirring often for 30 minutes. Returning to the Pie Crusts, take one of them and poke holes in it with a fork all over the bottom (this releases heat so that you do not see a big bubble in the bottom during cooking in the oven) and bake this crust for 15 minutes to brown the bottom of the pie. Browning the bottom makes a firm crust (instead of a soggy crust) when you slice the pie later.

4. After 30 minutes, add the Dry Mixture to the Apples and add the Vanilla. Once the Dry Mixture is dissolved, turn off the heat (I would move it to another burner).

5. Allow the Mixture to Cool for 5 minutes. Pour the Apple Pie mixture into the browned Pie Crust using the Rubber Spatula.

6. Top the uncooked Pie Crust with the second, uncooked Pie Crust pressing the edges together and cut 5 long slits in the Pie Crust top.

7. Bake Naturally Apple Pie for 30 minutes at 350 degrees, or until light golden brown on top.

8. Eat and Enjoy!