

Almond Apple Pie



Serving: 9



Cooking Time: 1 hour



Level: Easy



INGREDIENTS

1 recipe for double pie crust
3 pounds apples, peeled, cored, and thinly sliced
(about 6 cups)
1 tablespoon lemon juice
3/4 cup sugar
1/4 cup all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon kosher salt
7 ounces almond paste
3 tablespoons butter, melted
Milk + sugar, for the crust

PREPARATION

1. Preheat the oven to 425°F.
2. Combine the sliced apples with the lemon juice. Whisk together the sugar, flour, cinnamon, nutmeg, and salt in a separate bowl, then toss with the apples and lemon juice.
3. Roll out your bottom crust and transfer it to a 9" pie plate. Press it up the sides.
4. Take your almond paste, and roll it out into a thin circle, about 9" in diameter. Transfer the thin disc of almond paste to the pie plate and press it gently on top of your bottom crust.
5. Fill your pie crust with the sliced apple mixture. Dot the top of the apples with the melted butter.
6. Roll out the top crust. Transfer it to the top of your pie plate and crimp the edges. Cut 5 slits in the top of the crust in the center to let steam escape. Brush the crust with milk and sprinkle with sugar (optional).
7. Bake the pie for 15 minutes, then reduce the oven heat to 375°F and bake for 35-40 minutes more.
8. Remove from the oven and let the pie cool for at least 20 minutes before serving.