

Foodnity Recipes

Cinnamon Apple Pie à la Mode Recipe

30 min Prep time	**50 min** Cook time	**1 h 20 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

For the Crust

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

For the Apple Filling

- [ ] 6 large Granny Smith apples, peeled and sliced
- [ ] 3/4 cup brown sugar
- [ ] 2 tbsp ground cinnamon
- [ ] 1 tbsp lemon juice
- [ ] 2 tbsp cornstarch
- [ ] 1/4 tsp nutmeg

For Serving

- [ ] Premium vanilla ice cream
- [ ] Optional: A drizzle of maple syrup

Instructions

1. Start with the crust. Mix your flour, salt, and sugar in a bowl. Cut in the cold butter with a pastry cutter or your fingers until it looks like pea-sized crumbs. Slowly add ice water, one tablespoon at a time, stirring until the dough just holds together. Wrap it and let it chill in the fridge for at least an hour.

2. While the dough rests, prepare the filling. Toss your sliced apples with lemon juice, brown sugar, cinnamon, nutmeg, and cornstarch in a large bowl. Let them sit for a bit so the apples soften and the juices gather.

3. Roll out your chilled dough on a floured surface into a circle and fit it into your pie dish. Pour in the apple mixture, piling them slightly in the center. Roll out the second piece of dough and place it on top, trimming the edges and pinching them together to seal.

4. Cut a few slits in the top crust to let the steam escape. Brush the top with a bit of cream or melted butter. Bake at 375°F (190°C) for about 45-50 minutes, or until the crust is golden brown and the filling is bubbling through the vents.

5. Remove from the oven and let it cool for at least 30 minutes. This is the hard part, believe me, but it's necessary.

6. Slice a generous piece of the warm pie and place a large scoop of vanilla ice cream right on top. Watch it melt slowly over the cinnamon-spiced apples.

Nutrition per serving

520 kcal	7 g	62 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your crust is browning too quickly, cover the edges with aluminum foil halfway through baking.
- For an extra touch of flavor, you can add a pinch of ground ginger to the apple mix.
- Always use ice-cold water for the crust to ensure the butter doesn't melt before it hits the oven.