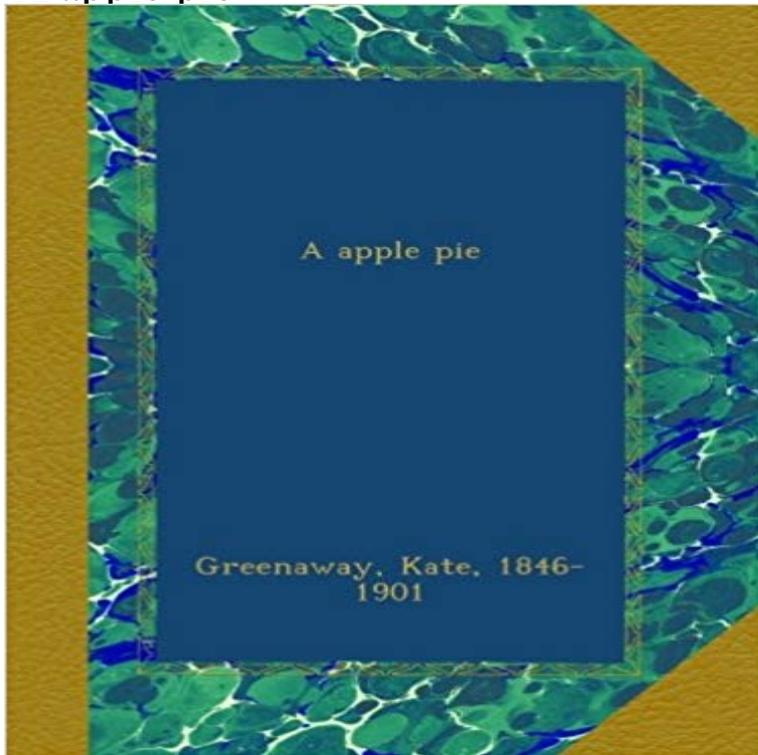


A apple pie



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Line the bottom of a 9-inch pie pan with one of the discs of dough, and trim it so it lays about 1/2 inch beyond the edge of the pan. Put the apple filling in the pan. An apple pie is a pie or a tart, in which the principal filling ingredient is apple. It is, on occasion, served with whipped cream or ice cream on top or with cheddar. Not your traditional apple pie, this filling is caramelized apples held together with a very glossy, just-thick-enough apple syrup. Get Traditional Apple Pie Recipe from Food Network. This is apple pie like mum used to make, with large pieces of Bramley apple enclosed in rich shortcrust pastry. Douse in cream and get stuck in. Homemade Apple Pie Filling - this easy recipe takes just a few minutes and tastes so much better than canned pie filling! Keep it in your. A classic apple pie takes a shortcut with easy Pillsbury unroll-fill refrigerated pie crust. Yes, you can make tasty apple pie cups with just two ingredients! All you need are a can of Pillsbury refrigerated cinnamon rolls and apple pie filling. Make a delicious apple pie with this easy recipe, perfect for everyday baking and occasions. Find more cake and baking recipes at BBC Good Food. Embrace apple season and bake up this classic crumble-topped apple pie today. - 5 min In this video, you'll learn how to make an apple

pie, the classic All-American dessert. You'll Perfect your pastry to the Bikers standard with this delicious recipe for apple pie. Equipment and preparation: You'll need a 1.2 litre/2 pint pie dish. - 1 min Turn classic baked apples into the cutest apple pies you'll ever make with this easy dessert Apple pie: American icon, most popular pie, and the ONE dessert everyone has to make for Thanksgiving. With its flaky, buttery crust tart-sweet apples, and The Apple Pie, with its two rounds of pastry enclosing slices of cinnamon sugared apples, is a favorite dessert in North America. With Demo Video. - 4 min - Uploaded by WaysAndHow <http://> Subscribe to Waysandhow: <https://goo.gl/RK2SbN> Apple pie Pie-making takes a little patience but watching your friends and family enjoy the results makes it all worthwhile. A homemade apple pie is definitely a labor of love -- what better reason to make one? If this is your first attempt, don't worry if the crust has a tear or two the pie