

# Old-Fashioned Apple Pie

Baked on GMG Davey Crockett Pellet Grill

## INGREDIENTS

6 C. thinly sliced peeled tart apples

1 T. lemon Juice

1/2 C. Sugar

1/4 C. Brown sugar

1/2 t. cinnamon

1/4 t. Nutmeg

Dash ground Cloves

2 T. Butter

Shredded Cheese (optional)

## Directions

In a large mixing bowl toss apples with lemon juice. In another bowl combine and mix sugar, flour, brown sugar and spices. Combine with apples and toss until apples are coated evenly.

Start pellet grill and set temp to 375 degrees.

For Pie Crust: Prepare or buy Pastry for Double-Crust Pie

Transfer apples mixture to a pastry lined 9" pie plate add several slices or patties of butter to pie filling. Next top pie with upper crust. Seal the top and bottom edges of crust together. Cut slits or pock small holes in top of pie with a fork.

Place inside pellet grill and bake for 40-45 minutes or until top is golden brown and apples are tender





## **Old-Fashioned Apple Pie (cont.)**

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**In a large mixing bowl toss apples with lemon juice. In another bowl combine and mix sugar, flour, brown sugar and spices. Combine with apples and toss until apples are coated evenly.**

**Start pellet grill and set temp to 375 degrees.**

**For Pie Crust: Prepare or buy Pastry for Double-Crust Pie**

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