

Honeycrisp Apple Pie

Ingredients

3 cups Honeycrisp apples, peeled and sliced
1 cup heavy cream
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
3/4 cup sugar
1/4 teaspoon nutmeg
2 premade pie crusts

Directions

Preheat oven to 450° F.

Place pie crust into pie tin and bake for 8 minutes. Remove from oven and reduce heat to 350°F.

In a mixing bowl, combine salt, cinnamon, heavy cream, nutmeg, apples and sugar. Mix together well.

Spoon pie filling into pie crust. Cut second pie crust into strips and lattice over top.

Place pie into oven and bake for 1 hour.