

Rustic Apple Pie adapted from [The Cutting Edge Of Ordinary](#)

Uploaded by Monica H at www.lickthebowlgood.blogspot.com

Crust:

- 1 double pie crust (homemade or store bought)
- 1 teaspoon flour

Filling:

- 1 1/2 cups corn flakes (don't crush them!)
- 6 cups thinly sliced Granny Smith apples, about 5 medium
- 3/4 cup granulated sugar
- 1 teaspoon cinnamon

Topping:

- 1 egg, beaten
- 1 tablespoon coarse sugar (I used Sugar In The Raw)

Heat the oven to 350.

Place one pie crust on a work surface and sprinkle with half a teaspoon of flour. Now rub the flour all over to coat the crust. Place the crust flour side down on an ungreased cookie sheet lined with parchment.

Sprinkle the corn flakes over the crust to within half an inch of the edge. Mound apple slices over cereal.

Combine the sugar & cinnamon in a bowl and then sprinkle over the apples. Brush the edge of the crust with the beaten egg.

Now take the other half of the crust and just slightly push the edges out with your fingers- you want it to be just about a half-inch bigger than the bottom crust.

Place the pie crust over the top of the crust on the cookie sheet. Fold the edge of the bottom crust over the top crust, pinch the edge to seal and flute.

Cut several slits into the top of the pie. Brush the pie with remaining beaten egg, then sprinkle the coarse sugar evenly over the crust.

Bake 45 to 55 minutes, or until crust is golden brown and apples are tender. Serve warm or at room temperature.

