

## APPLE PIE A LA MODE

- 2 store-bought, refrigerated pie crusts
- ¼ cup brown sugar
- ¼ cup white sugar
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 2 tablespoons cornstarch
- pinch salt
- 7 Granny Smith apples, peeled & thinly sliced
- 2 teaspoons fresh lemon juice
- 1 teaspoon vanilla extract
- 3 tablespoons butter, cut into small pieces
- HAAGEN DAZS vanilla ice cream

1. Preheat oven to 375 degrees. Unroll one pie crust into a pie pan or use ready-made pie shells. With a fork, poke holes all over the crust. Bake crust for 5 minutes.
2. In a small bowl, combine brown sugar, white sugar, cinnamon, nutmeg, cornstarch & salt. In a large bowl, combine apples, lemon juice & vanilla. Stir the apple mixture well & pour it into the half-baked pie shell. Sprinkle the sugar mixture evenly over the apples. Place the pieces of butter evenly over the apples.
3. Cover the pie with the top crust. Seal the edges with a fork or finger tips. With a sharp knife, cut four 1-inch holes in the top crust, to allow the steam to escape. Cover the edges of the pie crust with foil to prevent burning. Place the pie on a cookie sheet & bake for 45-50 minutes. Cool & serve warm with ice cream on top.

servings: 8 / prep time: 25 minutes / cook time: 60 minutes