

# RKF Recipes



## ALL WORLD SPICE BLEND

Great for baking, sprinkled over ice cream, apple sauce, in hot chocolate, or anything that needs a flavor boost!

## Chef Peter's Apple Pie

### INGREDIENTS

- 2 Frozen unbaked 9-inch pie crusts, thawed or your favorite homemade crusts
- 4-6 Large Granny Smith or Golden Delicious Apples, (cored and cut into about 1/8-inch slices)
- 1/2 cup White Sugar + 1 Tablespoon for sprinkling top
- 1/2 cup Brown Sugar packed
- 1 Tablespoon All Purpose Flour
- 1/2 stick Butter (salted is ok) melted
- 1 Tablespoon Smokin' Texas Gourmet [ALL WORLD SPICE BLEND](#)



## **DIRECTIONS**

1. Mix together sugars and flour, set aside
2. Melt butter and keep warm
3. Line 9-inch pie pan of choosing with 1 pie crust
4. Fill with sliced apples until level with top of pie pan
5. Sprinkle about half of the sugar flour mixture onto apples
6. Pour about half of melted butter over apples with sugar and flour mixture
7. Add remaining apples forming a mound
8. Sprinkle remaining sugar and flour mixture over apples
9. Pour remaining melted butter over apples
10. Top with full pie crust or lattice top (if full pie crust is used to top, be sure to slightly pierce top with fork)
11. Coat/Paint crust with a water egg mixture for browning
12. Sprinkle top crust with reserved sugar
13. Bake at 375 degrees F for 45 minutes or until top is golden brown
14. Remove from oven and let set before serving

Great with Vanilla Ice cream topped with  
Smokin' Texas Gourmet **ALL WORLD SPICE BLEND!**



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Smokin' Texas Gourmet  
ALL WORLD SPICE BLEND



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