

CopyCat Cracker Barrel Open Faced Apple Pie

Ingredients

4 cups apples, peeled, sliced, and chopped into rectangles
 $\frac{3}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup all-purpose flour
2 tbsp unsalted butter, melted
 $\frac{1}{3}$ tsp salt
 $\frac{1}{2}$ tsp ground cinnamon
 $\frac{1}{4}$ tsp ground nutmeg
1 pie shell, 9 inches

Directions

Preheat the oven to 360 degrees F.

Mix brown sugar, flour, and butter together with apple slices. Fill the pie shell with apple slices.

Bake for 45 to 50 minutes until apples are tender. Serve warm, or at room temperature with ice cream on the side.