

## How to Freeze and Bake an Apple Pie or Cobbler



What's the secret to having delicious homemade apple pie on hand at all times? Your freezer, of course! We'll give you the best tips and tricks for making any occasion easier. We break down all the steps so you know how to freeze apple pie and how to bake a frozen apple pie or cobbler.

**1 box (14.1 oz) refrigerated Pillsbury™ Pie Crusts (2 Count), softened as directed on box**

6 cups thinly sliced, peeled apples (6 medium)

**3/4** cup sugar

**3** tablespoons all-purpose flour

**3/4** teaspoon ground cinnamon

**1/4** teaspoon salt

**1/8** teaspoon ground nutmeg

**1** tablespoon lemon juice

- Place 1 pie crust in 9-inch disposable foil or metal pan (do not use glass). Press crust firmly against side and bottom of pie pan. In a large bowl, gently mix filling ingredients; spoon into crust-lined pie plate or into a cobbler pan if a bottom crust is desired.
- Top with second crust. Wrap excess top crust under bottom crust edge, pressing edges together to seal; flute.
- Tightly wrap unbaked pie in 3 layers of plastic wrap, making sure all sides of pie are completely sealed and unexposed.
- Next, place pie in gallon-size freezer plastic bag; label with the following information: Apple Pie and expiration date of pie which is 2 months after pie is frozen.
- Place pie in freezer; pull out when ready to bake.
- When ready to bake pie, heat oven to 450°F. When oven is preheated, remove frozen pie from freezer; cut a few slits in top crust if crust is solid, and place in oven. Do not thaw pie because no one wants a soggy pie.
- Bake 25 minutes.
- Reduce oven temperature to 375°F; bake 40 to 50 minutes longer or until crust is golden brown and apples are hot and soft when pricked with a fork.
- Cover the top with foil if the crust begins to brown too quickly.