

Apple Slab Pie recipe

Apple slab pie is party pie! It's an apple pie baked on a large baking sheet and served in squares. What could possibly be better?!

This apple slab pie recipe! What can I say? It's what fall baking and Thanksgiving dreams are made of!

If you're feeding a crowd for Thanksgiving, Friendsgiving, or Hanukkah, a housewarming party or a Christmas party – you get my point – this slab pie will easily feed it.

WHAT IS SLAB PIE?, YOU ASK

A slab pie is a pie baked in a rectangular baking pan that is cut into squares instead of traditional pie-shaped slices.

Just as with round pie, there can be lots of variations of slab pie. This apple slab pie is just the start of the goodness!

You'll get a minimum of 12 large servings of slab pie from a typical **jelly roll-size pan** but I assure you that forks will be drawn for dibs on the last piece.

This is why slab pie is the perfect party pie! It feeds a whole slew of people!

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

Ingredients

1 box refrigerated pie crusts, softened as directed on box
1 cup granulated sugar

3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt 1 1/2 tablespoons lemon juice
9 cups thinly sliced, peeled apples (9 medium)
1 cup powdered sugar
2 tablespoons mil

Directions:

Heat oven to 450°F. Remove pie crusts from pouches. Unroll and stack crusts one on top of the other on lightly floured surface. Roll to 17×12-inch rectangle. Fit crust into 15x10x1-inch pan, pressing into corners. Fold extra pastry crust under, even with edges of pan. Crimp edges.

Mix granulated sugar, flour, cinnamon, nutmeg, salt and lemon juice. Stir in apples to coat. Spoon apple mixture into crust-lined pan.

Bake 33 to 38 minutes or until crust is golden brown and filling is bubbling. Cool on rack 45 minutes.

Mix powdered sugar and milk until well blended. Drizzle over pie. Allow glaze to set before serving, about 30 minutes.

NOTE :

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "

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