

APPLE WALNUT PIE

2 (9-inch) pie crusts*

3-4 lbs. apples, cored & sliced

¼ c. butter

¼ c. sugar

1 Tbsp. cinnamon

6 Tbsp. instant tapioca**

2 ½ c. walnut halves & pieces

Roll out one pie crust and place carefully in a 9-inch deep-dish pie plate, making sure the edges overlap the rim evenly. Keep the other crust covered, so it won't dry out, and set aside for now. Stir together cinnamon and sugar in a small bowl. *(Optional: Transfer to a jar with a sprinkles lid, if desired, for easy application of the cinnamon sugar to the pie as you're building it.)*

Sprinkle the bottom of the pie crust with a generous layer of cinnamon sugar. Then add apple slices in a spiraling layer to fully cover the bottom of the pie crust in the dish (about 3 large apples worth of slices per layer).

Sprinkle with 2 Tbsp. instant tapioca and approximately ¼ of the cinnamon sugar mixture. Dot with 1 Tbsp. butter, cut into small pieces. Then spread 1/3 of the walnut over it all.

Repeat layers (apples, tapioca, cinnamon sugar, butter, and walnuts) 2 more times.

Add another layer of apples, cinnamon sugar and butter (no tapioca on this top layer). Carefully spread top crust evenly over the top of the pie, making sure to match up the edges of the top and bottom crusts.

Crimp the edges together, then use a sharp knife to cut a fun design into the center of the top crust to vent steam. Sprinkle with cinnamon sugar.

Bake at 400 degrees Fahrenheit for approximately 15 minutes, then reduce heat to 350 degrees and continue to bake for 45 more minutes, without opening the door. Let cool a bit, then serve & enjoy either on its own or with a scoop of vanilla/caramel ice cream.

Serves 8.

* For an easy pie crust recipe, see my blog post for my [Super-Simple Strawberry Cream Pie Recipe](#). When I need a gluten-free crust, my favorite is [Chef Alina's Gluten-Free Foolproof Cream Cheese Pie Crust](#) (not my recipe, but quite delicious!)

**NOTE: This is not instant tapioca pudding—don't go looking for Jell-o brand, but instant tapioca pearls, like you would use to make homemade tapioca pudding. A popular brand is Minute Tapioca (same brand/logo as Minute Rice)



This recipe pairs well with [THE 14 FIBS OF GREGORY K.](#) by [Greg Pincus](#)

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