



Claudines's Apple Pie

Ingredients

- 6 large honey crisp apples
- 1 cup light sugar
- 2/3 cup light brown sugar
- 2 tablespoons apple pie spice
- 2 tablespoons [Fustini's Cinnamon Pear Balsamic Vinegar](#)
- 4 tablespoons unsalted butter
- 2 teaspoons [Fustini's Roasted Walnut Oil](#)
- 2 tablespoons sugar

Directions

Step 1.

Preheat oven to 300 degrees. Peel apples, core and thinly slice. In a large bowl, mix apples, sugar, brown sugar, apple pie spice and Fustini's Cinnamon Pear Balsamic Vinegar. Place unbaked pie crust in bottom of 9 inch pie plate. Pour apple mixture into pie shell.

Step 2.

Cut slices of butter over top and cover with second pie shell. Then make slits in pie shell for venting. Mix Fustini's French Roasted Walnut Oil and sugar and brush on the top of the pie shell. Bake in oven for 50-55 minutes or until apples are tender.