

# Apple Pandowdy

Makes 6 servings

## Ingredients:

- 6 cups apples, peeled and sliced
- 1/2 cup brown sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 tablespoon lemon juice
- 2 tablespoons butter
- 1 piecrust (store-bought or homemade)



## Directions

1. Preheat oven to 375°F.
2. Toss apples with sugar, spices, and lemon juice in a large bowl.
3. Pour into a baking dish and dot with butter.
4. Place piecrust over the top.
5. Bake 30 minutes, then break crust slightly and press into apples.
6. Bake another 15–20 minutes until golden and bubbly.

## Fun Food Fact

Early American settlers baked pandowdy in hearth ovens and “dowdied” the crust by breaking it up mid-bake so it could soak up the spiced juices, creating a dessert with a rich, rustic texture.