



## Bacon Weave Apple Pie

total time: 1h 40min | servings: 8 | \$1.15 per serving\*

### INGREDIENTS

- 1 package of store-bought pie crust
- 3 lbs. Granny Smith Apples
- ½ cup sugar
- 2 tablespoons flour
- 1 tablespoon lemon juice
- ½ teaspoon cinnamon
- Pinch of salt
- 10 slices of Bar-S Bacon
- ½ cup brown sugar

### GET COOKING

1. Preheat the oven to 350 F.
2. Peel, core, and then slice the apples into small wedges.
3. In a large bowl stir together the apples, flour, lemon juice, sugar, cinnamon, and salt.
4. Place your pie crust into your pie tin and pinch the edges.
5. Pour the apple mixture into the pie crust and then weave the bacon over the top of the apples.
6. Sprinkle brown sugar over the top of the bacon and cover with aluminum foil
7. Place the pie in the oven for 1 hour.
8. Remove the foil and let the pie bake for another 20 minutes or until the bacon is crisp.
9. Let the pie cool.
10. Cut and serve.