

How To Make Paper Bag Apple Pie

The best no-fail apple pie ever!

By Brigette Schroeder, publisher of Macaroni Kid Yorkville - Geneva - St. Charles, Ill.
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Image credit: pexels.com

Apples are ready for picking, which means it is time to start making my favorite pie ...
Paper Bag Apple Pie!

I love to cook, but baking is not one of my fortes. So, when I discovered this paper bag apple pie recipe years ago, it became one of my few (very few) baking specialties.

I hope your family will love my paper bag apple pie recipe as much as mine does! Turn it into a fun family tradition by visiting an orchard to pick apples and then coming home to bake this incredibly easy and delicious pie.

I have been making this recipe for paper bag apple pie for more than 30 years now and it turns out perfect every time — no baking skills required!

Why a paper bag? It keeps the apple pie filling soft and juicy and the top crunchy. It truly is no fail!

Paper Bag Apple Pie

Ingredients:

Crust:

- 1 1/2 cups flour
- 1/2 cup vegetable oil
- 1 1/2 tsp. sugar
- 2 Tbsp. cold milk
- 1 tsp. salt

Filling:

- 1/2 cup sugar
- 2 Tbsp flour
- 1/2 tsp. nutmeg
- 1/2 tsp. cinnamon
- 4 cups sliced apples (about 4 large or 5 medium)

Topping:

- 1/2 cup flour
- 1/2 cup sugar
- 1/4 cup butter or margarine

Directions:

Make the crust: In a large bowl, mix 1 1/2 cups flour, oil, 1 1/2 tsp. sugar, milk, and salt until well blended. Pat into bottom and sides of pie pan. Do not roll out.

Make the filling: In a large bowl, combine 1/2 cup sugar, 2 Tbsp. flour, nutmeg, and cinnamon. Toss lightly with sliced apples. Pour into prepared, unbaked pie shell.

Make the topping: Mix the remaining 1/2 cup flour, 1/2 cup sugar, and butter with fingers until crumbly. Sprinkle over top of pie.

Place pie in a brown paper bag (a grocery paper bag on its side works well!) and fold and staple to seal.

Bake at 350 for 1 hour and 30 mins. No peeking!

When done, carefully remove from the bag and let cool before serving.

Brigette Schroeder is the publisher of [Macaroni Kid Yorkville - Geneva - St. Charles, Ill.](#)