



# Frosted Apple Slab Pie Christmas

## The Apple That Started It All

I have a story about this pie. My grandson once tried to use only one kind of apple. The pie was so sour, we all puckered up! I still laugh at that. Now I know you need two kinds. Granny Smith apples are tart. Golden Delicious are sweet. Together, they sing.

This matters because flavor needs balance. Life is like that too, isn't it? A little sweet, a little tart. What's your favorite apple for baking? I'd love to hear.

## Let the Apples Talk

The first step is my favorite. You mix the apples with sugar and salt. Then you walk away. You let them sit for thirty minutes. They will release their own sweet juice. This is the secret to a pie that isn't soggy.

You press them gently to get that liquid. Save every drop! This juice becomes magic later. Doesn't that smell amazing already? It teaches patience. Good things come to those who wait.

## A Crust with a Crunch

Now for the fun part. We use animal crackers! You grind them up with sugar. Then you roll your dough right into the crumbs. \*Fun fact: This trick gives the crust a lovely, sandy crunch that holds up to all the juicy apples.\*

It might seem strange. But trust your kitchen grandma. This crust is special. It stays crisp. Have you ever used a secret ingredient in your crust? I think every baker should have one.

## Building Your Slab Pie

Roll your dough big on a baking sheet. This is a slab pie. It feeds a crowd. Toss your drained apples with cinnamon and lemon. Spread them evenly. Then put the top crust on. Press the edges together with a fork.

Poke holes in the top so steam can escape. This keeps the crust from getting sad and soft. Into the oven it goes. The smell will fill your whole house. It is the smell of Christmas morning.

## The Shiny Finish

Remember that saved apple juice? Now we use it. Simmer it until it gets thick and syrupy. Let it cool a bit. Then whisk in soft butter and snowy powdered sugar. This makes the glaze.

Brush it over the warm pie. It will dry shiny and sweet. This matters because we use what we have. Nothing is wasted. The apple's own juice makes it shine. Do you prefer your pie with glaze or without?

## Sharing is the Best Part

Let the pie cool completely. This is the hardest step! But it lets the filling set. You can make this pie a whole day ahead. That is a gift to yourself on a busy holiday.

Then, cut big squares. Serve it on a platter. Watch it disappear. The best recipes are about sharing. They are about making memories. This pie is a memory on a plate. I hope you make some with it.

See also Yuletide Maple Pecan Pie

## Ingredients:

Ingredient	Amount	Notes
Granny Smith apples	8 (about 3½ pounds)	Peeled, cored, and sliced thin
Golden Delicious apples	8 (about 3½ pounds)	Peeled, cored, and sliced thin
Granulated sugar	1 ½ cups (10½ ounces)	Divided use
Salt	½ teaspoon	
Animal crackers	1 ½ cups	See recipe note

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
Ready to Roll Pie Crust	2 (15-ounce) boxes	Such as Pillsbury
Unsalted butter, melted	4 tablespoons	Cooled
Minute Tapioca	6 tablespoons	
Ground cinnamon	2 teaspoons	
Lemon juice	3 tablespoons	For the filling
Reserved apple juice	¾ cup	From the filling step
Lemon juice	2 tablespoons	For the glaze
Unsalted butter, softened	1 tablespoon	For the glaze
Confectioners' sugar	1 ¼ cups (5 ounces)	



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### Instructions

**Step 1:** Let's start with the apples. Mix your sliced apples with one cup of sugar and the salt. Do this in a colander over a big bowl. Let them sit for half an hour. They will let out their lovely juices. Press them gently to get the liquid. Save 3/4 cup of that juice for later. Doesn't that smell amazing already?

**Step 2:** Now, heat your oven to 350 degrees. Grind the animal crackers with the rest of the sugar. This is your secret dusting flour. Roll out your pie dough on it. You'll need to stick two rounds together. Brush the bottom crust with melted butter and chill it. (Chilling the buttered crust makes it extra flaky, trust me.)

**Step 3:** Toss your drained apples with tapioca, cinnamon, and lemon juice. Spread them on the chilled crust. Top it with your second rolled crust. Press the edges together and trim. Use a fork to seal and poke pretty steam holes. Bake until golden and bubbly, about an hour. Let it cool on a rack. **Why do we poke holes in the top crust? Share below!**

**Step 4:** Time for the shiny glaze. Simmer your saved apple juice until it's thick and syrupy. Stir in lemon juice and butter. Let it cool a bit. Then whisk in the powdered sugar. Brush this magic glaze all over your still-warm pie. I still laugh at how messy my first glaze was. Let the pie cool completely so the glaze sets.

**Step 5:** Your beautiful pie is done. You can make it a day ahead. Just keep it in the fridge. Bring it back to room temperature before you serve. That makes the flavors sing. Slice it into big squares for everyone. See the happy faces around your table? That's the best part.

## Creative Twists

This pie is a wonderful canvas. You can make it your own. Try a different spice for a cozy change. A little nutmeg is lovely with apples. You could also change the fruit. Pears make a sweet and gentle pie. For a festive look, sprinkle coarse sugar on the crust before baking. It adds a sweet crunch. Which one would you try first? Comment below!

See also [Frosted Spiced Carrot Cookie Bites](#)

## Serving & Pairing Ideas

This slab pie is a celebration on its own. I love a scoop of vanilla ice cream melting on a warm slice. A dollop of whipped cream is always a good idea. For a fancy touch, sprinkle chopped toasted pecans on top. For drinks, a hot mug of spiced apple cider is perfect. For the grown-ups, a small glass of sweet sherry pairs beautifully. Which would you choose tonight?



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## Keeping Your Slab Pie Perfect

This big pie keeps well. Let it cool completely first. Then, cover it tightly with plastic wrap. It will be happy on the counter for two days. For longer, pop it in the fridge for up to four days.

You can freeze it, too. Wrap the whole pie or slices in foil. Then place them in a freezer bag. It will keep for two months. Thaw it in the fridge overnight when you are ready.

I once reheated a slice in the microwave. It made the crust soggy. Now I use my toaster oven. A few minutes at 300 degrees makes it crisp again. This matters because texture is part of the joy.

Making two pies is a great idea. Bake one for now and freeze one for later. This saves so much time during the busy holidays. **Have you ever tried storing it this way? Share below!**

## Fixing Common Pie Problems

Is your crust tearing when you roll it? Do not worry. Patch it with a little dough from the edges. Press it gently with your fingers. I remember when my first crust looked like a map!

Are the apples too juicy? Draining them is the key step. Press them gently in the colander. This prevents a soggy bottom crust. A crisp crust makes every bite better.

Is your glaze too runny? The apple juice must be syrupy first. Let it simmer until it coats a spoon. Then mix in the sugar. This gives you a shiny, perfect finish. **Which of these problems have you run into**

before?

## Your Quick Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Use a gluten-free pie crust. Also, use gluten-free animal crackers or graham crackers.

**Q: Can I make it ahead?** A: Absolutely. The recipe says you can make it a full day early. Just keep it in the fridge.

**Q: What if I don't have tapioca?** A: Cornstarch works too. Use 3 tablespoons instead of the tapioca.

**Q: Can I make a smaller pie?** A: You can cut the recipe in half. Use a regular pie dish. Just watch the baking time.

**Q: Any optional tips?** A: A pinch of nutmeg in the filling is lovely. It adds a little warm spice. *Fun fact: Granny Smith and Golden Delicious apples are used together for the perfect balance of tart and sweet.*

**Which tip will you try first?**

See also Parker House Holiday Butter Buns

## From My Kitchen to Yours

I hope you love making this festive pie. The smell of baking apples is pure happiness. It fills your home with love and warmth.

I would love to hear about your baking adventure. Tell me how it turned out for you. Your stories are my favorite thing to read. **Have you tried this recipe?** Let me know in the comments below.

Happy cooking!

—Elowen Thorn.



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# Frosted Apple Slab Pie Christmas

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



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Courses: [Dessert](#)

Difficulty: **Beginner**



## Frosted Apple Slab Pie Christmas | 20

Prep time: **45 minutes**

Cook time:**1 hour**

Cooling time:**2 hours**

Total time: **3 hours 45 minutes**



## Frosted Apple Slab Pie Christmas | 24

Servings: **12 servings**

Calories: **520 kcal**

Best Season: **Summer**

## **Description**

A festive and shareable Frosted Apple Slab Pie, perfect for Christmas

gatherings.

## Ingredients

- 8 Granny Smith apples (about 3½ pounds), peeled, cored, and sliced thin
- 8 Golden Delicious apples (about 3½ pounds), peeled, cored, and sliced thin
- 1 ½ cups (10½ ounces/298 grams) granulated sugar
- ½ teaspoon salt
- 1 ½ cups animal crackers (see note)
- 2 (15-ounce) boxes Pillsbury Ready to Roll Pie Crust
- 4 tablespoons unsalted butter, melted and cooled
- 6 tablespoons Minute Tapioca
- 2 teaspoons ground cinnamon
- 3 tablespoons lemon juice

### Glaze:

- ¾ cup reserved apple juice (from filling)
- 2 tablespoons lemon juice
- 1 tablespoon unsalted butter, softened
- 1 ¼ cups (5 ounces/142 grams) confectioners' sugar

## Instructions

1. For the pie: Combine apples, 1 cup sugar, and salt in colander set over large bowl. Let sit, tossing occasionally, until apples release their juices, about 30 minutes. Press gently on apples to extract liquid and reserve 3/4 cup juice.
2. Adjust oven rack to lower-middle position and heat oven to 350

degrees. Pulse crackers and remaining sugar in food processor until finely ground. Dust work surface with cracker mixture, brush half of one pie round with water, overlap with second pie round, and dust top with cracker mixture. Roll out dough to 19 by 14 inches and transfer to rimmed baking sheet. Brush dough with butter and refrigerate; roll out top crust in the same way.

3. Toss drained apples with tapioca, cinnamon, and lemon juice and arrange evenly over bottom crust, pressing lightly to flatten. Brush edges of bottom crust with water, and arrange top crust on pie. Press crusts together and use a paring knife to trim any excess dough. Use fork to crimp and seal outside edge of pie, then to pierce top of pie at 2-inch intervals. Bake until pie is golden brown and juices are bubbling, about 1 hour. Transfer to wire rack and let cool 1 hour.
4. For the glaze: While pie is cooling, simmer reserved apple juice in saucepan over medium heat until syrupy and reduced to 1/4 cup, about 6 minutes. Stir in lemon juice and butter and let cool to room temperature. Whisk in confectioners' sugar and brush glaze evenly over warm pie. Let pie cool completely, at least 1 hour longer. Serve.
5. Make Ahead: The pie can be made up to 24 hours in advance and refrigerated. Bring to room temperature before serving.

## Notes

Note: Animal crackers are used to dust the dough and prevent sticking. If unavailable, substitute with graham cracker crumbs or additional flour.

Keywords:Apple Pie, Slab Pie, Christmas, Holiday Dessert, Frosted