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When you think of the word America, what specific symbols come to mind? Statue of Liberty? Baseball? Hamburgers? World-class (albeit very expensive) higher education? It's all good guesses, but for a long time, sweeter fun has come to represent the best - and worst - of the US: apple pie. Encyclopedia Britannica proclaims apple pie perhaps an archetypal American dessert. And if you were born and raised in the U.S., then it's a good bet that you've heard an often recited phrase as American as apple pie. But what is the origin of this patriotic slogan? Advertising First, let's back time and see how apples (or Malus domestica) first landed on the shores of America. Apples have been around Europe and Asia for thousands of years, but before the European colonization of America, the only type of apples to be found in North America were crab apples, which colonists found completely unsuitable, especially compared to their fruit back home. The original Jamestown settlers brought apple seedlings from Europe with them and planted them in their new homeland. The first apples grown in America were used mainly for cider, not dessert. Now, let's talk pie: The first pies that came to America were more like sturdy (and untidy) meat shipping containers than the buttery, flaky crusts we know today. Only with the popularization of commercially available, cheap sugar, pies - including apple pies - have come to a renaissance in America. Despite the common connection of apple pie with American pride, Europeans actually got the whole pie thing down centuries ago. The recipe for Dutch apple pie can be traced back to 1514. In addition, the British were so in love with apple pies in the late 1500s that they even came up with pie themed soliloquies. Advertising So who was responsible for the impressive apples in the American mentality? It will be John Chapman, also known by the better known nickname Johnny Appleseed. Contrary to popular belief, Appleseed was not just an American legend; it really existed. But he did much more: the nursery planted apple kennels at the turn of the 19th century in Ohio and other Midwestern states. Appleseed has also given away countless seedling pioneers who have created apple orchards across the country. Thus, in a sense, America's conquest of the West can also be symbolized in the apple's core. And since then, the U.S. has developed a number of fruits related to apples, including an apple a day keeps the doctor away and one bad apple spoils the pile. Advertising But it wasn't until World War II that apple pies really became stamped in the American consciousness as patriotic dough. U.S. soldiers during the war usually told reporters that they were protecting their people Mom and apple pie. And boom: apple pie has become Priconomics searched the archives of The New York Times and came up with more than 1,500 hits on the phrase American like apple pie. In addition, the American Pies Council states that about \$700 million dollars (or 136 million units) worth of apple pie is sold each year in the U.S. However, this connection between sweet delight and America was not entirely positive. A quick Google Scholar search using the same phrase will appear scientific articles on topics including gun violence, child abuse, poverty and domestic terrorism. Given the strong associations of apple pie with America, there is perhaps a slight irony that it is not necessarily a homegrown American product, but something baked abroad and brought to these shores. But if immigrants are a key component of the lifeblood of the United States, there may not be a better symbol of America than a delicious dessert. 10/28/2005 It's awesome and easy to make a pie. Well, I took the shortcut and used a frozen pie crust. But, it was so simple. I chose this recipe because I was made of brown sugar and did a search to see if there was such an apple pie using only white- and here it is! I took the advice of one reviewer and added 1TB of lemon juice and 2TB cornstarch - then, as recommended, put it all in a pan to make the apples cook better. After about 20 on low (and stirring frequently!), I poured it into my fore crust. Then, for the filling, I didn't have a dough cutter, so I used a fork. And, I'm a sweet tooth, so I doubled the amount for the crumb crust. I added cinnamon and a little sugar from time to time as I was mashing with my fork. I loaded the pie with those crumbs. After about 40 minutes, I took it (remember I had already cooked apples before) and it was golden brown and crispy on top, and my crust was not exaggerated or dry since I didn't have to bake for so long. 05/19/2004 This recipe is excellent! I made a few small adjustments, however, which made the pie even better. Use just below the amounts shown for oil and salt for the crust. Add 1 TBS lemon juice and 2 TBS cornstarch to fill the mixture and cook in a saucepan until soft, then put in an unbaked pie crust. Use 1/2 cup brown sugar, 1/4 cup of sugar, and a few dashes of cinnamon, along with other ingredients to make topping. You can also add some rolled oats and chopped pecans topping the mixture for extra variety. Enjoy! 10/04/2003 It was the best apple pie I have ever made and I have baked for years. I needed to bake it longer than the recipe called, but once it was golden up, I took it. He received rave reviews from everyone over dinner. I found the recipe to be as good as it was. (Some previous recommended to reduce sugar or butter). If you are very health conscious, I think you could, but it is absolutely delicious as is. Also, those who complain that it's the dough only bake it longer. If you press lightly on the crumb topping and it leaves an indentation, then it still needs to bake some. Absolutely outstanding pie! 07/05/2006 I served this during July 4th and it was a hit party. My mother said it was the best apple pie she'd ever tasted - better than her grandmother! I used small gala apples (6 was enough) and sliced them quite thin (about 3cm thick) - they are perfect for this pie. I took the advice of another reviewer (1TB lemon juice and 2TB cornstarch - then put it all in a pan to ensure the apples cook better. The stuffing still wasn't solid when putting it on the pie (it plops on), but it bakes to perfection. I also added a few smoothie cloves to the apple mixture, as well as a dash of cinnamon nutmeg and cloves at the top of the crumble before baking, and it gave it a nice flavor and a look at the top crust crumble. Lower bark FOR DIE FOR. Knight time to make the bark yourself - it completely makes the pie. Enjoy! 09/09/2003 Best apple pie I've ever eaten. I did, however, add more cinnamon and about 2 tablespoons of brown sugar. Also used is a 9-inch store bought pie crust. 3 blacksmith grandmothers and 1 golden tasty apple, sliced in small pieces, were a lot. For the filling, I pulsed the ingredients in a food processor. It came out almost like a sugar cookie dough. Then instead of spraying it I dropped the gobs on top of the pie and kicked it all together with my fingers forming the top crust. I wrapped the edges of the aluminum foil to prevent burning and the end result was the gowwe caramel-like center with a crispy puffy sweet crust on top. It was amazing! 09/09/2003 Great recipe! I admit I had doubts about the bark, but it turned out to be good. It's nice to be able to make a pie without getting flour all over. I found that the cake was made after 45 minutes in the oven. For those of you having trouble topping keep in mind that the butter/margarine should be cold (out of the fridge not at room temperature) in order to make the crumbs. Good luck! I can't go wrong with that. Thank you Amy. 08/04/2010 Great pie - sometimes there is nothing better than a really good apple for dessert, especially if it is topped with vanilla ice cream! The crust on this was pretty good, but in the future I think I'd use Grandma's secret pie crust from this site because the dough was a bit hard to work with. After I got it into a pie dish I chilled it for a while. For apples I used Grandma Smith and a ton of them! I am 1/2 cup white sugar and 1/4 brown sugar upped cinnamon to 1 teaspoon added a couple of splashes of lemon juice 2 teaspoons vanilla and 2 tablespoons cornstarch. Tossed every thing with thin thin apples and put it in the bark. For the filling I used half white and half brown sugar and added 1/4 cup of instant oats. It definitely takes more than 45 minutes to bake. For me it took more than an hour and I had to keep checking it out. So I think it all depends on your oven. It's definitely worth the wait though! 09/10/2006 Fabulous! My chef husband was very impressed. I used Fuji apples sliced very thinly, and pre-cooked them with lemon juice cornstarch and stuffing ingredients for 10 minutes before spreading into the crust. I also used a 10 pie pan, so I increased the crust and topping the ingredients a bit. I added brown oats sugar and a little more flour topping the ingredients to get it more crumbly. Baked for about 43 minutes. Absolutely perfect! 07/23/2003 I don't know what else I can say about this EXCELLENT apple pie! We were getting last minute company and I needed a quick dessert and I recruited my youngest daughter to whip this up for me. I had a blacksmith's grandmother on hand, so we used these and added a little more sugar to compensate for the tart apple flavor. We cheated and used a packed crust pie and added cinnamon topping. Some other reviewers suggested cutting on butter, but I felt the amount for topping was perfect. Thank you so much Amy for the really great cake recipe! 07/26/2011 You have to really clean apples first 1 of 73 All American Apple Pie TIE 2 of 73 All American Apple Pie neutle2 3 of 73 All American Apple Pie Beth Seile 4 of 73 All American Apple Pie Terry Wigginton Dubak 5 of 73 All American Apple Pie Aya Hilal 6 of 73 All American Apple Pie McCre 7 of 73 All American Apple Pie baubon 8 of 73 All American Apple Pie vilmasong 9 of 73 All American Apple Pie rober. xyz 10 of 73 All American Apple Pie Sarah Jo 11 of 73 All American Apple Pie Cookiemama 12 of 73 All American Apple Pie Annie Adams 13 of 73 All American Apple Pie Laura Tully 14 of 73 All American Apple Pie Kimberly Bennett Rogers 15 of 73 All American Apple Pie ProudMom99 16 of 73 All American Apple Pie HeWhoThrowsGasOnFire(_____) 17 of 73 All American Apple Pie Chester 18 of 73 All American Apple Pie Jennifer Hackman-Pacote 19 of 73 All American Apple Pie Meg 20 of 73 All American Apple Pie Jessica Hiebert Hiebert american pie 5 imdb parents guide

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