“Easier Than Apple Pie” (From McCormick & Co.)

1 refrigerated pie crust (from 15-ounce package)
1 egg white, lightly beaten
3/4 cup sugar
2 tablespoons cornstarch
2 teaspoons McCormick® Cinnamon, Ground
4 cups thinly sliced peeled apples (about 4 medium)
1 teaspoon sugar

1. Preheat oven to 425°F. Prepare crust as directed on package. Place on foil-lined 12-inch pizza pan. If necessary, press out any folds or creases. Brush crust with about 1/2 of the beaten egg white.

2. Mix 3/4 cup sugar, cornstarch and cinnamon in medium bowl. Toss with apples. Spoon into center of crust, spreading to within 2 inches of edges. Fold 2-inch edge of crust up over apples, pleating or folding crust as needed. Brush crust with remaining egg white; sprinkle with 1 teaspoon sugar.

3. Bake 20 minutes or until apples are tender. Cool slightly before serving.