

Apple Pie Recipe

Ingredients:

6 cups of thinly sliced, peeled apples

1 cup of sugar

2 tablespoons of all-purpose flour

1 tablespoon of ground cinnamon

Dash of ground nutmeg

Pastry for Double-Crust Pie

1 tablespoon of butter

Combine sugar, flour, cinnamon and nutmeg. Stir.

Add sugar mixture to the sliced apples. Toss to cover the apples with sugar mixture.

Fill a pastry-lined 9 inch pie plate with apple mixture.

Dot with butter.

Seal the pie crust to the edge of the pan. Make rows along the edges.

Cover the edges of pie with foil.

Bake at 375 degrees for 25 minutes.

Remove foil.

Bake at 375 degrees for another 20 -25 minutes, until the crust is golden brown.

Cool.