

Apple Pie

6 - 8 tart apples, peeled, cored, thinly slices (about 6 cups)

1 Tbsp lemon juice (optional)*

3/4 - 1 cup sugar

2 Tbsp all-purpose flour

1/2 - 1 tsp cinnamon

dash of nutmeg

dash of salt

2 Tbsp butter, cut into small pieces

pastry for double crust pie

Preheat oven to 400 degrees.

Place apples in large bowl. *If apples lack tartness, sprinkle with lemon juice.

In separate bowl combine sugar, flour, cinnamon, nutmeg, salt; mix into apples, tossing to completely coat apples.

Place bottom crust in pie dish. Fill with apple mixture; dot with butter.

Place top crust over apples and seal edges together; cut slits for steam to escape. Brush with a small amount of melted butter or milk; sprinkle evenly with a small amount of sugar.

Bake at 400 degrees for 50 minutes or until crust is lightly browned. (Protect the edges with a strip of foil if they are browning too quickly.)