

Traditional Apple Pie

preparation: 30 minutes

bake: 50 minutes

oven: 375 degrees F.



Ingredients:

prepare a double-pie crust

6 cups thinly sliced, peeled cooking apples (about 2 ¼ pounds)

1 tablespoon lemon juice (optional)

¾ cup sugar

2 tablespoons all-purpose flour

½ teaspoon ground cinnamon

⅛ teaspoon ground nutmeg

½ cup chopped walnuts or pecans

Directions

- I. Prepare and roll out pastry for double pie crust. Line a 9-inch pie plate with half of the pastry.
- II. If desired, sprinkle apples with lemon juice. In a large mixing bowl stir together sugar, flour, cinnamon, and nutmeg. Add apple slices and, if desired, nuts. Gently toss until coated.
- III. Transfer apple mixture to the pastry-lined pie plate. Trim pastry to edge of pie plate. Cut slits in remaining pastry; place on top of filling and seal. Crimp edge as desired.
- IV. To prevent over-browning, cover edge of pie with foil. Bake in a 375 degree F. oven for 25 minutes. Remove foil. Bake for 25-30 minutes more or until top is golden. Cool on a wire rack.
Makes 8 servings.