

Classic Apple Pie

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Ingredients

6 cups NYS apples,
thinly sliced & peeled
¼ cup sugar
2 tablespoons flour
½ teaspoon cinnamon
¼ teaspoon salt
⅛ teaspoon nutmeg
1 tablespoon lemon juice

Preparation

Use your favorite pie crust, whether it's a treasured family recipe or the quick and easy refrigerated pie crusts available in the supermarkets. This recipe makes a two-crust pie in a 9" pan.

Heat oven to 425°F. Prepare pie crust and place crust in pie pan, pressing firmly against sides and bottom. Trim crust even with the pan edge. Combine all filling ingredients in a large bowl. Mix lightly. Fill pie crust and place second crust over filling. Wrap excess top crust under the bottom crust edge. Press edges together to seal and flute. Cut slits in top crust. Cover edge of crust with strips of foil for the first 25 minutes of baking. Bake for 40 to 45 minutes until crust is golden brown.

Serves 8

