

# Apple Pie

Serves 6 to 8

## *Ingredients:*

*2½ pounds tart apples (greening,  
Winesap or Jonathan), peeled and  
cored*

*1 tablespoon lemon juice*

*¾ cup packed brown sugar*

*3 tablespoons flour*

*½ teaspoon cinnamon*

*¼ teaspoon nutmeg*

*¼ teaspoon salt*

*Pastry for 2-crust 9" pie*

*1 tablespoon milk*

*ice cream (optional)*

Slice apples into large bowl containing lemon juice, tossing occasionally to prevent darkening. Add sugar, flour, cinnamon, nutmeg and salt; toss well; turn into pastry-lined 9" pie plate. Top with pastry, crimp edge, cut decorative vents, brush with milk. Bake in 400° oven 50-55 minutes or until apples are tender and top is browned. Cool on rack 30 minutes. Serve with ice cream.

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