



Jackie Farmer's Easy As Pie

Apple Pie Recipe



Ingredients:

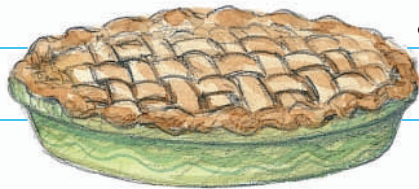
- 6 cooking apples such as Granny Smith or Golden Delicious, thoroughly washed
- 1 package ready-made piecrust
- 1 teaspoon cinnamon
- 1 tablespoon lemon juice
- 1/4 teaspoon nutmeg
- 1/2 cup sugar
- 1 tablespoon cold butter
- 1/4 cup flour
- 1 egg
- 1/4 cup packed brown sugar
- Salt

Procedure:

- With an adult's help, preheat the oven to 400°F.



- Line a 9-inch pie plate with one of the piecrusts. Place the apples in a large bowl and toss them with the lemon juice. Combine the sugar, flour, brown sugar, cinnamon, and nutmeg, and add this mixture to the apples. Toss until the apples are completely coated. Cut the cold butter into small cubes and add them to the apple mixture.



- Pour the apples into the lined pie plate, piling them high in the center. Top with the second piecrust and pinch the edges to seal. Cut slits in the piecrust to allow steam to escape.
- Beat an egg and add a pinch of salt. Brush this mixture over the top crust. Cover the pie loosely with foil to prevent over-browning. Bake for 30 minutes. Remove foil and bake 30 minutes more, or until apples are tender.