

Apple Pie

- 7-8 apples (mixture of **Cortland** which provide crunch, and **Macintosh** which are softer)
- Pillsbury refrigerated pie crust (1 pkg for one double-crust pie)

Start by taking the refrigerated pie crusts out of the fridge. Preheat oven to 400.

1. Wash, peel, core and slice apples into good size pieces (not too small or it will be mushy)
2. Sprinkle about 1 tsp of lemon juice over apples to prevent browning
3. Mix in large bowl with about 1/4 to 1/2 cup sugar, 1-2 Tbl flour, a generous sprinkle of cinnamon and a bit of nutmeg. Let sit to absorb juices for about 5 minutes
4. After pie crust has come to room temperature (about 15 minutes), carefully unroll and fit one crust in the bottom of pie plate. Unwrap second crust, fold in half, and cut 3 slits in the middle about 2" each.
5. Add apple mixture, and put top crust on pie. Be sure to fold top crust over bottom, and crimp edges tightly; you can then press a fork gently down all around the edge
6. Dot top with butter, brush with a little water, and sprinkle with sugar
7. Put a little funnel in the middle to prevent juices from leaking out (make by rolling a small piece from a brown paper bag around your finger)
8. Bake at 400 degrees for about 40 - 45 minutes or until golden brown. CHECK after 20 minutes to be sure crust isn't burning, and cover edges with tin foil if too crisp.