

APPLE PIE

Recipe from an ancient Betty Crocker cookbook.

Ingredients

Pastry for 9-inch Two-crust pie

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup flour

$\frac{1}{2}$ teaspoon nutmeg

$\frac{1}{2}$ teaspoon -1 teaspoon cinnamon (personal preference)

Dash salt

6 cups thinly sliced, pared, apples (Granny Smith, Honeycrisp, Rome, or Jazz)

* Heat oven to 425 degrees.

* Prepare pastry.

*Stir together sugar, flour, nutmeg, cinnamon, salt; mix lightly with apples.

*Turn into pastry-lined pie pan. Cover with top crust. Cut a few slits in the top with a knife; seal and flute.

*Cover edge with 2- 3 strips of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking.

* Bake 40 to 50 minutes or until crust is nicely browned and juice begins to bubble through slits in crust. Allow to cool or serve warm.