

APPLE PIE submitted by Louise Meaux Duhon

- 2 (9 inch) Pie Crusts
- 6 - 7 Apples, peeled and sliced
- 1 cup Sugar
- 2 tsp. Cinnamon
- 3 T. Cornstarch
- Pats of Butter
- Mixture of Sugar and Cinnamon for topping

Preheat oven to 350 degrees. Line 9 inch pie pan with one pie crust. Slice peeled apples and arrange in pie crust. Mix sugar, cinnamon and cornstarch. Sprinkle over top of apples. Dot top of apples with pats of butter. Cover with second pie crust. Flute edges and cut excess crust. Cut slits on top crust. Sprinkle top with sugar and cinnamon mix. Bake until golden brown (about 45 minutes to 1 hour).

10 inch Dutch Oven - 21 coals 14/7

Meeting, Greeting, Cooking & Eating
Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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