



Recipe: PAUL FARMS APPLE PIE

Directions

In a bowl, combine flour & spices and set aside, in a large bowl, toss apples with lemon juice. Add flour mixture, toss to coat.

In a pan heat honey till it's a liquid consistency. Remove from heat add vanilla.

Line pie plate with bottom crust; trim pastry even with the edge. Fill with apple mixture; pour honey over the top; dot with butter. Roll out remaining pastry to fit top of pie. Place over filling. Trim, seal and flute edges. Cut slits in the top of pastry.

Beat an egg white until foamy; brush over pastry.

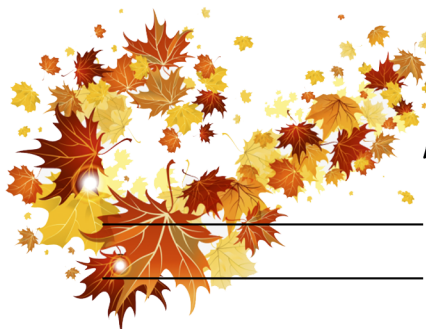
Bake at 375 for 40-45 minutes.

Serves 8



Ingredients

- 1 Pastry Crust
- 6 c. Sliced Apples
- 3 T. Flour
- 1 t. Cinnamon
- 1\4 t. Ginger
- 1\4 t. Nutmeg
- 1 T. Lemon Juice
- 1 t. Vanilla
- 3\4 c. Raw Honey
- 2 T. Butter



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