Apple Pie

Apple choices can vary depending on taste and preference. Some cooks swear by cooking and baking apples, others just use what’s available or on sale.

Prep: 30 Mins / Bake: 1 hour / Oven: 375 F / Serves: 6-8

**Filling Ingredients**

* 6-8 Cups of Apples cored, peeled, thinly sliced or chunked (around 6 large to 8 med/small apples, about 2 ¼ pounds)
* 2 Tablespoons lemon juice [more or less]
* 1/4 cup brown sugar [more or less] or 2/3 cup granulated sugar [more or less]
* 1/4 cup all-purpose flour [more or less, start by adding 2 Tablespoons at a time]
* 1 teaspoon cinnamon
* 1/4 teaspoon nutmeg
* 1/8 teaspoon cloves (optional)
* 1/4 teaspoon ginger (optional)
* 2 Tablespoons butter
* Splash of milk
* Sprinkling of sugar

**Directions**

1. Preheat oven to 375 degrees F.
2. Gather ingredients. Begin peeling, coring, and slicing the apples into chunks or thin slices and place in a bowl. The lemon juice will help keep the apples from turning brown. Add the sugar, flour and spices. Stir together. More sugar or flour or spices may be added to taste.
3. Prepare your double pie pastry by rolling it out according to the directions.
4. Transfer apple mixture to the pastry-lined pie plate. Trim the bottom pastry to just overlap the edge of the pie plate.
5. Take the remaining 2 Tablespoons of butter and cut into ¼ inch pats and place on top of apple mixture.
6. Cover the entire pie with remaining rolled out dough. Pierce holes in the top of dough to allow heat to escape (so there isn’t a steam buildup inside the pie).
7. Seal the edges of the pie by fluting the dough (stamping the dough with a fork or your fingers) around the edge of the pie pan.
8. Brush the top of the pastry with milk and sprinkle with additional sugar. To prevent over-browning, cover the edge of the pie with foil.
9. Bake at 375 F for 40 mins. Remove the foil and bake another 20 minutes more until the fruit is tender and the filling is bubbly. Cool on a wire rack.