

Apple Pie

Ingredients:

10 medium or 8 large apples

(best are Cortland, but Fuji, Jonathon, and Gala also work well)

½ cup sugar

¼ teaspoon salt

1 teaspoon cinnamon

2 tablespoons flour

1 recipe of Plain Pastry (enough to make top and bottom for pie) or 1 package of Pillsbury Ready-To-Use Pie Crusts

1 tablespoon butter



Pare and slice apples into thick slices. Sift dry ingredients together and mix with apples. Line pie pan with pastry, fill with apple mixture, dot with butter and cover with top crust. Make slits in the top crust to allow steam to escape.

Put aluminum foil on bottom of oven to catch drippings.

Preheat oven to 450° F. and bake for 15 minutes; reduce temperature to 350° F. and bake 45 minutes longer.

Makes 1 (9-inch) pie – pie will be plump, tall and beautiful!

(By the way, the photo above is of one of my apple pies that I made for my hubby, who loves this pie so much that he wanted it as his birthday cake!)