

Dessert- Apple Pie *

For 9 inch pie:

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

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

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

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

Dash salt

6 cups thinly sliced pared tart apples (about 5 medium)

2 tablespoons butter or margarine

For 10 inch pie:

1 cup sugar

$\frac{1}{3}$ cup all purpose flour

1 teaspoon nutmeg

1 teaspoon cinnamon

Dash salt

8 cups thinly sliced pared tart apples (about 7 medium)

3 tablespoons butter or margarine

Heat oven to 425 degrees. Prepare Pastry. Stir together, sugar, flour, nutmeg, cinnamon and salt; mix lightly with apples.

Turn into pastry lined pie pan; dot with butter. Cover with top crust which has slits cut in it; seal. Cover edge with 2-3 inch strips of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking. Bake 40-50 minutes or until crust is nicely browned and juice begins to bubble through slits in crust.