

Apple Pie:

2 pie crusts

2 ½ lbs (5-6) Golden Delicious Apples, peel, core and slice apples ¼” thick (or Gala Apples)

¾ c sugar

2 ½ Tbsp all-purpose flour

1 Tbsp fresh lemon juice

½ tsp ground cinnamon

1/8 tsp nutmeg

1/8 tsp salt

3 Tbsp unsalted butter

1 egg, slightly beaten

1 Tbsp sugar

In large mixing bowl, combine apples, sugar, flour, juice, seasonings. Place the apple mixture into the pie shell. Dot the apples with butter. Top the apples with second pie crust. Roll overhang under lip of pie plate. Crimp edges. Cut steam vents in top of crust. Combine egg, ¼ tsp water, sugar and some cinnamon. Brush top of pie. Place pie in oven at 350 for 1 hour. Allow to cool for 2 hours before serving.