

World's Greatest Apple Pie

By: Suzanne Gagnon

Ingredients:

- Pastry for 9 inch lattice-top pie
- 6 or 7 tart apples, pared, cored, and thinly sliced
- $\frac{3}{4}$ to 1 cup sugar
- 2 Tbsp all purpose flour
- $\frac{1}{2}$ to 1 tsp cinnamon
- Dash each nutmeg and salt
- 2 Tbsp butter or margarine

Instructions:

If apples lack tartness, sprinkle with 1 tablespoon lemon juice. Combine sugar, flour, cinnamon, nutmeg, and salt; mix with sliced apples. Line 9-inch pie plate with pastry; fill with apple mixture. Cover with pastry. Trim and seal edge. Sprinkle top with sugar. Fold strip of foil or pie tape around rim of crust, covering fluted edge. (This keeps juices in pie and guards against boil-over and over-browning). Bake in hot oven (400 degrees) 55-60 minutes or till apples are done. Serve pie slightly warm.

