

Old-fashioned Apple Pie

INGREDIENTS:

- 4 large cooking apples, about 2 pounds (to make 6 cups sliced apples)
- 1 tablespoon lemon juice
- 2/3 cup granulated sugar
- 1/2 cup light brown sugar, firmly packed
- 3 tablespoons flour
- 1 teaspoon ground cinnamon
- dash nutmeg
- dash allspice or ground cloves
- pastry for 2-crust 9-inch pie
- 2 tablespoons butter

PREPARATION:

Peel, quarter, and core apples; cut into 1/4-inch slices (should have 6 cups). Toss with the lemon juice in a bowl.

In a separate bowl, combine granulated sugar, brown sugar, flour, cinnamon, nutmeg and ground cloves; pour over apples and toss to coat.

Prepare pastry. Roll half of pie pastry to a 12 inch circle on a lightly floured surface. Fit pastry into a 9-inch pie plate; trim overhang to 1/2 inch.

Spoon apples into the prepared pastry shell; cut butter into very small pieces and sprinkle over the apples.

Roll out remaining pastry to an 11-inch circle. Cut several slits in pastry to allow steam to escape. Cover pie and trim overhang to 1/2-inch. Turn edges under flush with the rim; flute all around to make a stand-up edge.

Bake pie at 425° for 40 minutes, or until top is golden brown and juices are bubbling up. Cool on wire rack.