

Sept. 13 - Old-Fashioned Apple Pie

Pastry for 2-crust pie

3/4 c. sugar

2 Tbsp. Flour

1/2 tsp. Ground cinnamon

1/8 tsp. Salt

6 c. sliced tart apples

2 Tbsp. Butter

Use your favorite crust recipe for the foundation, but be sure to save 1/4 cup of the dry pie crust mixture.

Combine flour, cinnamon and salt in a bowl. Sprinkle 2 Tbsp. Sugar mixture over bottom crust. Combine remaining mixture with apples. Turn mixture into the crust. Dot with butter. Then place top crust on. Cut vents in the crust. Sprinkle reserved pie crust dry mixture over the top.

Bake at 425° for 35 minutes, or until apples are tender.