

Homemade Apple Pie

Warm apple pie is the perfect dessert any time of the year!

Ingredients:

Double pie crust dough

4 c. sliced MacIntosh or similar apples

2 Tbsp water

¼ tsp vanilla extract

1 tsp ground cinnamon

½ tsp ground nutmeg

¾ c. sugar

1 pinch salt

2 Tbsp all purpose flour

2 Tbsp butter

Line pie pan with bottom crust, dust with flour. Place apples slices in a medium sized bowl. Combine the water and vanilla and sprinkle over the apple slices, tossing to coat.

Combine sugar, cinnamon, nutmeg, salt and flour in a small bowl, mixing thoroughly. Pour over apple slices and mix well. Turn into pie pan.

Dot apple mixture with butter and then cover with top crust. Using a fork, press around edge to join bottom and top crusts. For a glistening top crust, brush lightly with beaten egg. Bake in 350 degree Fahrenheit oven for 1 hour. Let cool before slicing.