

1. Slice (A) into slices about 1cm thick, place in mixing bowl.
2. Combine (B) in small bowl, mix well and add to (A), mixing to coat.

2T butter
1/2C sugar
1/2C brown sugar

- D: 1C flour
C: Two pie crusts for 10" pie, or single crust and (D)

2T lemon juice
2T butter
1/8t salt
1t nutmeg
1 1/2t cinnamon
2T corn starch

- B: 3/4C sugar
1 pear
A: 4-5 large granny smith apples



Desserts/Apple Pie

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3. Fill (C), pinch sides of crust, decorate with left over crust (save enough dough to roll out a "little pie" for your kids). If making crumb top, cut (D) together and spread over open top of filled pie crust. Otherwise, sprinkle some water followed by sugar on the top crust.
4. Place in 425F oven, bake 10 minutes, reduce temperature to 350F and bake about 40 minutes more.

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