

Yummy Apple Pie with Options

****The yummy options are to add
1/3 -1/2 cup raisins and/or chopped pecans or
walnuts to the apples****

Ingredients:

1 cup granulated sugar& 1/4 cup firmly packed brown sugar
2 tablespoons flour
1/2 teaspoon cinnamon, 1/4 teaspoon each nutmeg and salt
5 cups of thinly sliced apples, (OK to leave skins on & healthier)
2 tablespoons lemon juice
2 tablespoons butter cut into bits
1/4 cup milk or half and half

Crust as directed in "How to make a frozen piecrust look homemade" recipe

Directions:

1. In a small bowl stir together the sugars, flour, cinnamon, nutmeg, and salt.
2. In a large bowl, toss the apples with the lemon juice, sugar mixture and butter bits. Add options if desired.
3. Place in pie crust, pour over milk or half and half.
4. Put on top crust, and prepare as in pie crust recipe (brush on milk, sprinkle with cinnamon and sugar)
5. Bake in preheated 400 oven 50-60 minutes or until golden brown.
6. Serves 6-8



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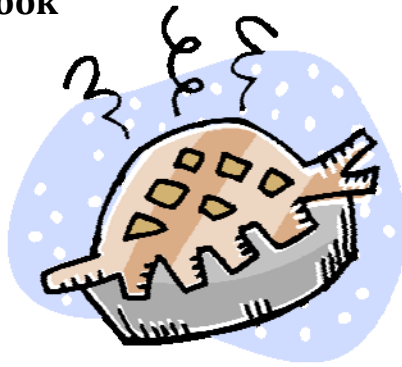
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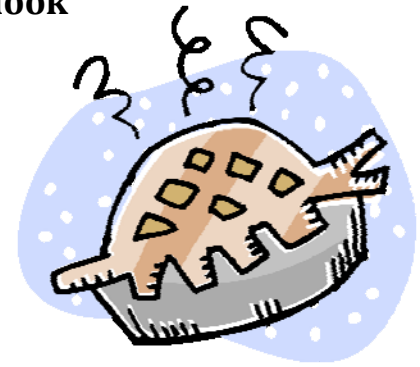
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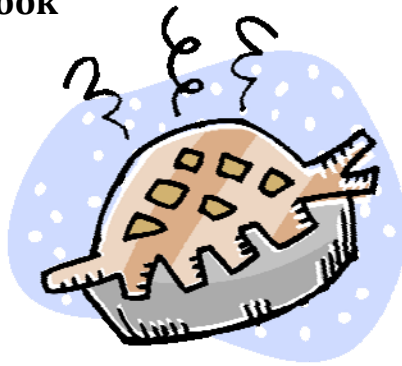
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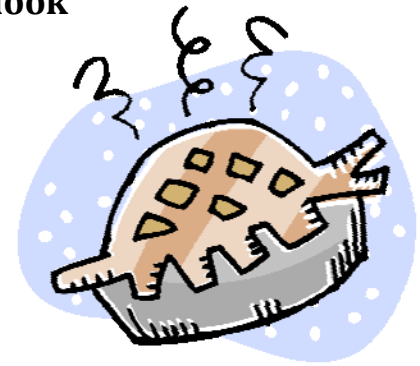
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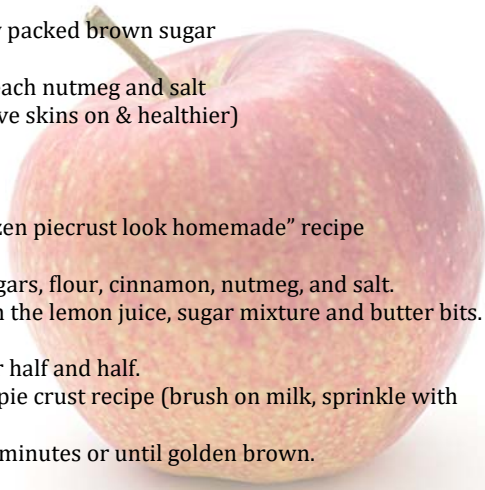
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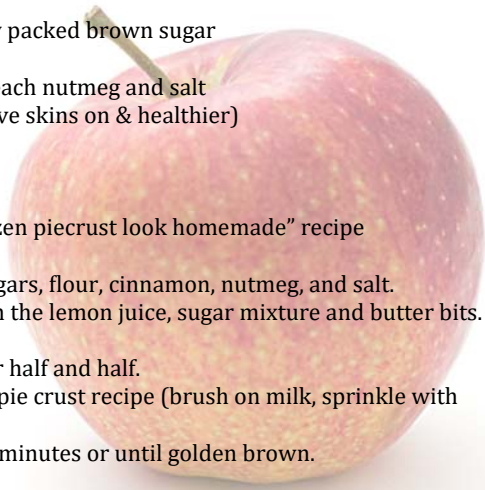
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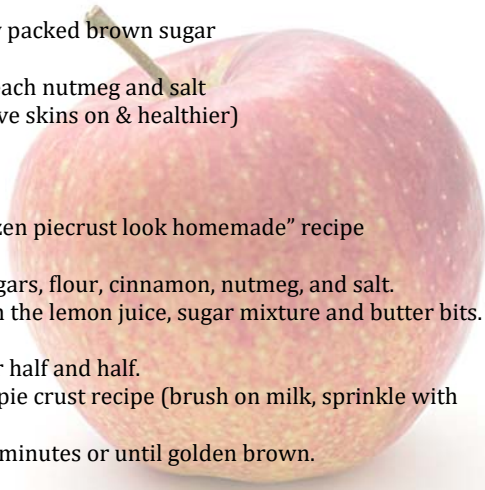
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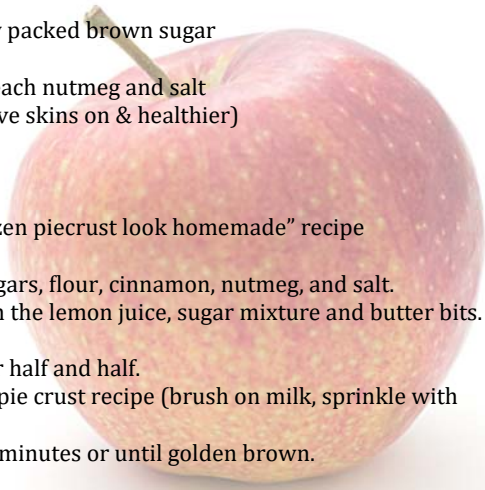
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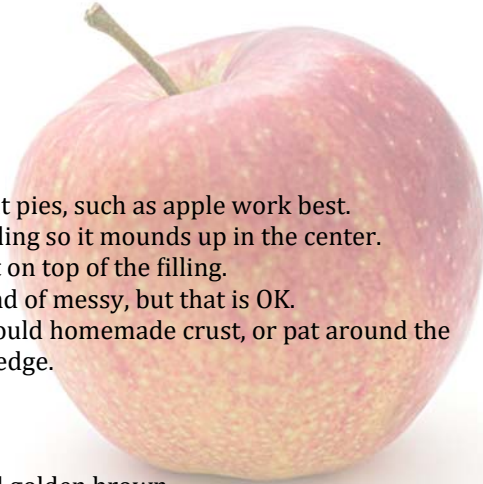
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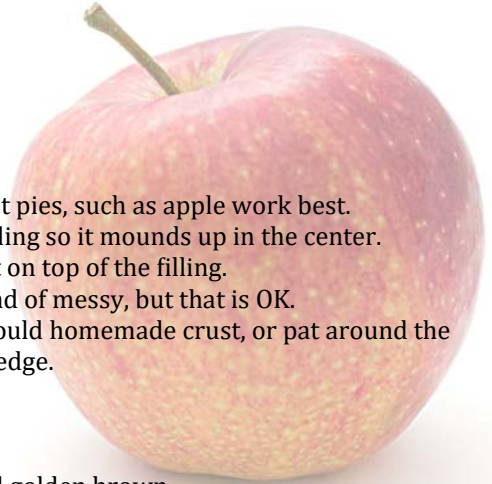
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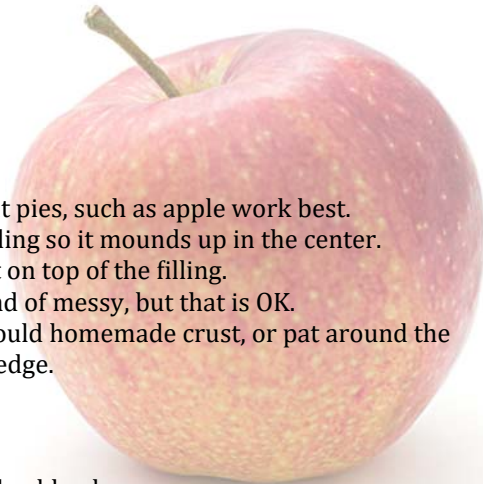
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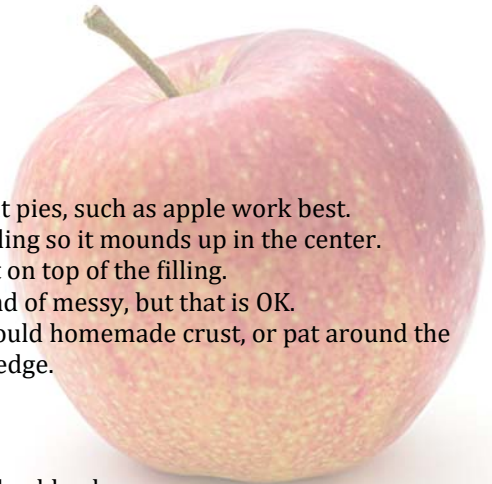
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2. Place pie filling into one crust. Fruit pies, such as apple work best.
3. Put in a generous amount of the filling so it mounds up in the center.
4. Carefully turn the second pie-crust on top of the filling.
5. Pat it down lightly—it will look kind of messy, but that is OK.
6. Pinch the edges together as you would homemade crust, or pat around the crust with a fork to make a sealed edge.
7. Cut some slits into the top.
8. Brush on milk or half and half.
9. Sprinkle on sugar and cinnamon.
10. Bake as pie recipe requires or until golden brown.



Yummy Apple Pie with Options

From Yvon Prehn

****The yummy options are to add
1/3 -1/2 cup raisins and/or chopped pecans or
walnuts to the apples****

Ingredients:

1 cup granulated sugar & 1/4 cup firmly
packed brown sugar
2 tablespoons flour
1/2 teaspoon cinnamon, 1/4 teaspoon each nutmeg and salt
5 cups of thinly sliced apples, (OK to leave skins on & healthier)
2 tablespoons lemon juice
2 tablespoons butter cut into bits
1/4 cup milk or half and half

Crust as directed in "How to make a frozen piecrust look homemade" recipe

Directions:

1. In a small bowl stir together the sugars, flour, cinnamon, nutmeg, and salt.
2. In a large bowl, toss the apples with the lemon juice, sugar mixture and butter bits.
Add options if desired.
3. Place in pie crust, pour over milk or half and half.
4. Put on top crust, and prepare as in pie crust recipe (brush on milk, sprinkle with cinnamon and sugar)
5. Bake in preheated 400 oven 50-60 minutes or until golden brown.
6. Serves 6-8



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How to make a frozen piecrust look (and taste) homemade

from yvon prehn

Ingredients:

- 2 piecrust frozen pie-crusts, deep dish works best
- Milk or half and half
- Bit of sugar
- Bit of cinnamon

Procedure:

1. Thaw the pie crusts.
2. Place pie filling into one crust. Fruit pies, such as apple work best.
3. Put in a generous amount of the filling so it mounds up in the center.
4. Carefully turn the second pie-crust on top of the filling.
5. Pat it down lightly—it will look kind of messy, but that is OK.
6. Pinch the edges together as you would homemade crust, or pat around the crust with a fork to make a sealed edge.
7. Cut some slits into the top.
8. Brush on milk or half and half.
9. Sprinkle on sugar and cinnamon.
10. Bake as pie recipe requires or until golden brown.
11. Viola! You have a tasty, great looking home-modified pie crust!



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2 tablespoons lemon juice
2 tablespoons butter cut into bits
1/4 cup milk or half and half

Crust as directed in "How to make a frozen piecrust look homemade" recipe

Directions:

1. In a small bowl stir together the sugars, flour, cinnamon, nutmeg, and salt.
2. In a large bowl, toss the apples with the lemon juice, sugar mixture and butter bits. Add options if desired.
3. Place in pie crust, pour over milk or half and half.
4. Put on top crust, and prepare as in pie crust recipe (brush on milk, sprinkle with cinnamon and sugar)
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