



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.
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

from yvon prehn



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