

RECIPE

Apple Pie



Ingredients

- Pastry for a 2 crust pie
- 1 cup (250 ml) sugar
- 2 Tbsp (30 ml) flour
- 1 tsp (5 ml) cinnamon
- 5 apples, cored and sliced into thin slices

Preparation

1. Roll pastry and fit into pie plate. Roll out the top crust.
2. In large bowl combine first amount of sugar, flour and cinnamon. Add apple and stir. Turn into pie shell.
3. Dampen edges of bottom crust and place second crust on top. Trim and flute. Cut slits in top, or poke holes with a fork.
4. Sprinkle top with $\frac{1}{2}$ tsp sugar.
5. Bake in 350°F for about 45 minutes until browned and apples are tender. Cool.