

## Perfect Apple Pie

This is from the Better Homes and Gardens Cookbook.

- Always use at least 8 apples. Northern Spy are best, add lemon juice if they are not tart
- Always use 1 cup of Sugar
- 1.25 teaspoons of cinnamon
- .5 teaspoons nutmeg

### Perfect Apple Pie

6 or 7 tart apples\*

$\frac{3}{4}$  to 1 cup sugar

2 tablespoons all-purpose flour

$\frac{1}{2}$  to 1 teaspoon cinnamon

Dash nutmeg

Dash salt

Pastry for 2-crust 9-inch pie

2 tablespoons butter

OVEN 400°

Pare apples and slice thin. Combine sugar, flour, spices, and salt; mix with apples. Line 9-inch pie plate with pastry, fill with apple mixture; dot with butter. Adjust top crust; sprinkle with sugar for sparkle. Bake in hot oven (400°) 50 minutes or till done.

\*Or save time by using two No. 2 cans (5 cups) sliced pie apples, drained.