

Old Fashioned Apple Pie

		Pastry for a 2-crust pie
1/2 to 1	cup	sugar
2	tablespoons	flour
1/2 to 1	teaspoon	cinnamon
1/8	teaspoon	nutmeg
1/2	teaspoon	salt
6 to 7	cups	peeled apples (2 to 2-1/2 pounds), sliced 1/2 inch thick
2	tablespoons	butter

Preheat oven to 425F.

Combine sugar, flour, cinnamon, nutmeg, and salt. Mix lightly through apples.

Arrange slices in layers in pastry-lined 9-inch pie pan. Dot with butter.

Adjust top crust and flute edges; cut vents.

Bake 50 to 60 minutes, or until crust is browned and apples are tender.

Comments:

Nutrition Information:

Source: Farm Journal's Complete Pie Cookbook, 1965.