



Apple Pie

Ingredients

- 7 cups sliced peeled apples
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 3 tablespoons flour
- 1 tablespoon fresh lemon juice
- Pie crust
- 1 tablespoon butter

Toss the apples with the sugar and spices, then toss in the butter. Begin to prepare the pie crust.

Once you pour the filling into the pie crust, place the extra pie crust on the top and seal the edges so the filling stays in the pie when it cooks.

Cut slits into the top of the pie and sprinkle additional sugar on the top of the pie.

Bake the pie at 375 degrees for about 40 minutes.

Let it cool for a little over an hour before serving.

Directions

Start by combining the apples and lemon juice, and in a separate bowl combine the sugar with the spices.