



YUMMY APPLE PIE

Adapted from: (2005). The old farmer's almanac best home baking. (p. 115).
Dublin: Yankee Publishing Inc.

INGREDIENTS

2 pre-made, 9" pie crusts
12 apples (Winesap or McIntosh are best)
1 tbs lemon juice
1/3 cup granulated sugar
1/2 tsp ground cinnamon
1/8 tsp ground nutmeg
1/8 tsp ground cloves
6 tbs butter, melted
1/3 cup lightly packed brown sugar
1 heaping tbs cornstarch

DIRECTIONS

Preheat oven to 375°F. Peel, core and dice apples. Add lemon juice, sugar, cinnamon, nutmeg, cloves and butter; mix well. Bake in a covered dish for 40 minutes. Drain the juice and save it for later. In a small saucepan, combine the brown sugar, cornstarch and reserved juice. Cook over high heat, stirring until thick and bubbly. Pour over the apples and stir. Preheat the oven to 450°F. Place one pie crust in a pie plate. Fill with the apple mixture. Cover with the other crust and crimp the edges to seal. Use a fork or knife to make small holes in the top of the crust to let steam out. Bake for 15 minutes, then reduce the temperature to 350°F and bake for 35 minutes, or until golden brown and bubbly.

SAFETY TIP: WASH YOUR HANDS FOR AT LEAST 20 SECONDS BEFORE EATING.



Cut on the dotted line, and enjoy making a delicious treat while discovering the importance of food safety with your young learner!

Ready for more recipes? Play additional rounds of "Let's Make Something Tasty" to earn additional recipes. Print all recipes and make your own recipe book by fixing together with a ring or brad.

Collect every recipe on "Let's Make Something Tasty":

Apple Pie
Applesauce
Apple Cider
Blueberry Pancakes
Strawberry Salad
Honey Limeade
Peach Cobbler

