



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!

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