A FALL FAVORITE FOR YOUR TABLE

Classic Apple Pie

From the Better Homes and Gardens New Cook Book, page 613

Better Homes and Gardens REAL ESTATE | GREEN TEAM

HANDS-ON	BAKE	MAKES
30 minutes	About 65 to 75 min	8 slices

Ingredients

Pastry for a double-crust pie
homemade or your favorite store-bought

1/2 to 3/4 cup sugar
depending on how tart your apples are

2 tablespoons all-purpose flour

1/2 teaspoon ground cinnamon

6 cups apples
peeled and thinly sliced

Optional: a splash of milk and a sprinkle of sugar for the top crust

Method

1. Heat the oven to 450°F. Roll out half of the pastry and ease it into a standard 9-inch pie plate.
2. In a large bowl, stir together the sugar, flour and cinnamon. Add the apples and toss until evenly coated, then pile them into the crust. Trim the bottom crust level with the rim.
3. Roll out the remaining pastry and cut a few slits in it, or weave a lattice. Set it over the apples, seal the edges and crimp. Brush with milk and sprinkle with sugar if you like.
4. Put the pie in the oven with a foil-lined baking sheet on the rack beneath to catch drips. Bake 15 minutes, then lower the heat to 375°F and bake 50 to 60 minutes more, until the filling bubbles in the center. If the crust browns too fast, loosely cover with foil for the last 10 to 15 minutes.
5. Cool on a wire rack before slicing. Serve warm or at room temperature.

Pie plate tip: Use a standard 9-inch plate rather than a deep-dish one, which would leave the filling too shallow once baked.