

Perfect Apple Pie Filling

5 – 6 tart apples, peeled, cored and sliced thinly
50 ml – 125 ml (¼ - ½ cup) sugar
30 ml (2 tablespoons) flour
5 ml (1 teaspoon) cinnamon
Dash of nutmeg
Approximately 30 ml (2 tablespoons) butter
Pastry for 2 crust 9” pie



- In a large bowl, combine sugar, flour, cinnamon and nutmeg.
- Add, peeled, cored and sliced apples – toss to coat with flour and sugar mixture.
- Add the apples to the 9” pie plate that has been lined with dough.
Press the apples in to prevent air pockets.
- Carefully fold the dough for the lid in half and pull it on top of the apples. Trim dough to be slightly larger than the bottom crust. Roll top dough under the bottom dough.
- Using your index finger of your right hand and your thumb and index finger of your left create a scalloped design on the edge of the pie.
- Using a paring knife - be creative, make a pattern, slitting the top crust to allow steam to escape.
- Place pie on a jelly roll pan. Place in 400 F oven for approximately 50 minutes or until crust is golden brown and looks blistered. If you use lots of apples it may take much longer. If edges getting too brown cover ONLY edge with tin foil.

