

SHERRY'S APPLE PIE

INGREDIENTS :

2 unbaked 9" pie crusts
½ cup sugar
¼ cup brown sugar
¼ cup of flour
¼ tsp nutmeg
¼ tsp cinnamon
6 cups peeled, cored, and sliced Red Delicious apples (i.e. 6 to 8 apples)
2 tbsp butter
¼ cup milk (to brush top of pie)
Pinch or two of brown or raw sugar to dust top of pie

DIRECTIONS:

- 1. Preheat oven to 425°F.*
- 2. Sift sugars, flour, nutmeg, and cinnamon together in large bowl. Mix with apples.*
- 3. Roll out pie crust and place in bottom of pie pan then pat with fingers to form to pan allow crust to hang over edge of pie pan.*
- 4. Turn apple mixture into unbaked pie crust. Dot with butter.*
- 5. Cover with top crust, fold edge of top crust under edge of bottom crust and pinch together to form seal, flute edges, and vent top.*
- 6. Piece together strips of foil to form ring around crust edges before placing pie in oven so edges don't over brown during baking.*
- 7. Bake for 40 to 50 minutes until juice bubbles through slits and crust is golden brown. Last 10 minutes of baking remove foil from crust edges and brush top crust with milk for golden color then sprinkle with a pinch or two of brown or raw sugar for sparkle.*
- 8. Let stand for 10 to 15 minutes before serving to allow pie juices to thicken.*