

Cottonwood House Hearth



All-American Apple Pie

Ingredients

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| 1 cup sugar | 1 tablespoon lemon juice |
| 2 tablespoons flour | 5 cups thinly sliced apples |
| 1/2 teaspoon cinnamon | 2 tablespoons butter or margarine |
| 1/4 teaspoon nutmeg | Pastry for a double-crust pie |
| 1/2 teaspoon salt | A little milk, for brushing the top crust |

Directions

1. Preheat oven to 400°F.
2. In a large bowl, combine the sugar, flour, cinnamon, nutmeg, salt and lemon juice.
3. Add the sliced apples and gently toss to mix.
4. Line a pie pan with the bottom pastry and trim off any overhang.
5. Add half of the apples and pack well. Dot with butter. Add the remaining apples.
6. Roll pastry for the top crust and cut vents near the center.
7. Moisten the rim with water. Adjust the top crust, leaving about 1/2 inch of pastry beyond the edge. Fold it under the lower pastry.
8. Seal the rim by pressing together and flute it.
9. Brush with milk.
10. Bake at 400°F for 50–60 minutes, or until the apples are tender when tested with a fork.

*A good old-fashioned pie for the
Cottonwood House table.*

— 1894 COTTONWOOD HOUSE —

