



Award Winning Apple Pie

(Using your canned apples)

Pastry for a 9 inch 2 crust pie

1 quart apple slices

2 T. cornstarch

1 T. fresh lemon juice

cinnamon

butter

1. Prepare the pastry and line a 9-inch pie plate with a bottom crust.
2. Drain the apples, reserving the liquid. Arrange the slices in the pastry crust.
3. Stir together the lemon juice, cornstarch and apple juice
4. Pour lemon sauce over the apple slices. Sprinkle with cinnamon, dot with butter.
5. Roll out pastry for the top crust. Cut slits to allow steam to escape.
6. Rub the top with cream or milk
7. Sprinkle with sugar.
8. Bake at 400° for about 45 minutes or until well browned.

Slide a cookie sheet under the pie on the bottom rack to catch spills.