

# APPLE PIE

## INGREDIENTS

- 1/2 cup sugar
  - 1/4 cup (packed) golden brown sugar
  - 2 tablespoons all purpose flour
  - 1 tablespoon lemon juice
  - 2 teaspoons grated lemon peel
  - 1/8 teaspoon ground nutmeg
  - 3 pounds Golden Delicious apples, peeled, cored, thinly sliced
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- Milk
  - Additional sugar

## PREPARATION

### For filling:

Position rack in lowest third of oven and preheat to 400°F. Mix first 6 ingredients in large bowl. Add apples and toss to blend.

Add filling to a pre-made, unbaked pie crust.

Roll out extra dough on floured surface and place on top of the apple filling.

OPTION #1: Cut into twelve 1-inch-wide strips. Arrange 6 strips across pie. Form lattice by arranging 6 strips diagonally across first strips. Gently press ends into crust edges.

OPTION #2: Cut crust into decorative shapes and place on top of filling.

Brush top pie crust lightly with milk. Sprinkle lightly with additional sugar. Bake pie 10 minutes. Reduce oven temperature to 375°F. Continue baking until juices bubble thickly and crust is deep golden, covering edges with foil if browning too quickly, about 1 hour 20 minutes. Cool on rack 1 hour. (Can be made 8 hours ahead. Let stand on rack.)

