

## APPLE PIE

OVEN 425---60 minutes

Prepare pie crusts.

9 inch pie dish

6 to 7 apples, peeled, cored and sliced thin.

$\frac{3}{4}$  to 1 cup sugar

1 teaspoon cinnamon

1 tablespoon or less of

butter or margarine.

8 inch pie dish or

frozen pie crusts in aluminum pans.

4 to 5 apples, peeled, cored and sliced thin.

$\frac{1}{2}$  to  $\frac{3}{4}$  cup sugar

$\frac{3}{4}$  teaspoon cinnamon

1 tablespoon butter or less

Prepare apples. Put in a large bowl. In a small cup, mix sugar with cinnamon. If apples are very juicy, add 1-tablespoon flour.

Mix with apples lightly. Heap into pastry lined pan. Cover with top crust, vent and seal. Bake until crust is brown and apples are cooked through. Test with a fork.

Remember to catch the drips by putting an aluminum-lined pan under pie or on a rack under pie that is close to the pie. Do not use a large drip pan as this keeps the pie from browning.