



GRANDMA'S APPLE PIE

Ingredients

8-10 cups thinly sliced, peeled apples

1/2 cup sugar

1/2 cup brown sugar

3 TBSP flour

1 tsp. ground cinnamon

1/4 tsp. ground ginger

1/2 tsp. ground nutmeg

1 TBSP lemon juice

Pastry for double-crust pie

1 TBSP butter

1 large egg white

Additional sugar

Instructions

1. Preheat oven to 400 degrees. In a small bowl, combine apples, sugar, flour, spices and lemon juice. Toss to coat.
2. Line a 9 inch pie plate with bottom crust; trim even with edge. Fill with apple mixture; dot with butter. Roll remaining crust to fit top of pie, and make lattice crust; place over filling. Trim, seal and flute edges.
3. Beat egg white until foamy; brush over crust. Sprinkle with additional sugar.
4. Place the pie onto a large baking sheet and bake for 25 minutes. Reduce heat to 375 degrees and bake for an additional 30-35 minutes. Cool on wire rack.