



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Becky's Best Apple Pie

4 pounds of Gala or Granny Smith Apples, peeled and sliced
3 Tablespoons of Butter
½ cup of granulated sugar
½ cup of brown sugar
2 Tablespoons of lemon juice
2 Tablespoons of flour
1 ½ teaspoon apple pie spice
½ teaspoon salt
2 pie crusts for a 9" pie

Preheat the oven to 350 degrees

In large skillet, melt the butter and then add the peeled and sliced apples. Bring to a simmer and cook for 2 minutes.

Add the sugars, flour, and lemon juice, simmer an additional 2 minutes.

Remove from heat and add the salt and the apple pie spice. Mix well. Let cool.

Take one of the pie crusts and line your 9" pie plate.

Spoon apple mixture into pie plate, cover with remaining pie crust. Make several cuts in top to vent.

Sprinkle some granulated sugar on top of the crust. And bake for approx 40-45 minutes.

I usually cover my edges with foil so they don't get too brown before putting into the oven....This is an optional step!