

## Mommy's Apple Pie

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3 Granny Smith apples and 3 Gala apples for a total of 6 apples  
¼ Cup Apple Juice  
2 Tablespoon Lemon Juice  
¾ Cup Sugar  
¼ Cup Corn Starch  
Dash of salt  
1 tsp Vanilla  
1 tsp Cinnamon  
½ tsp allspice

Recipe for 2- 9" pie crusts

Preheat oven to 375 degrees.

Place bottom pie crust into your pie plate

Peel and slice apples into large mixing bowl.

In separate bowl, combine all dry ingredients and stir to blend.

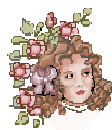
Combine all liquid ingredients in another bowl and stir to blend.

Pour dry and liquid over apples and stir well.

Pour into pie plate, apples will pile high! This is normal!

Carefully put the top crust on and crimp edges, cut slits in top to vent and then cover edges with foil to prevent excessive browning.

Bake for 55 minutes to an hour or until golden and bubbly.



*The Golden Thimble's Blue Book Recipes*

<http://www.thegoldenthimble.com>