

Apple Pie - Donna Helsdon

Preamble

My recipe will be my go-to apple pie of over 50 years. This pie can be made any size depending on your choice of pie plates. The number of apples chunks should overflow the pie plate before cooking. There will be no fear of the juices boiling over in the oven. I use a 9 in deep dish pie plate.

Usually I make my own pastry, but lately I have been buying ready made pastry. This means anyone can make a pie!

Start the day before you need to eat the pie.

I often freeze the finished pie.



Ingredients:

- 3 lbs. apples (Spies is first choice, Courtlands or Ida Reds)
- 1 cup granulated sugar
- 1 tsp vanilla
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- Pinch of ground cloves
- 2 Tbsp cornstarch dissolved in cold water
- 1 Tbsp butter 1 Tbsp lemon juice

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Instructions

- Core, peel and cut apples into big chunks
- Add vanilla to sugar and mix.
- Add sugar mixture to apples and let stand overnight
- Drain, set liquid aside
- Put apple mixture into the pastry lined pie plate
- Rollout top crust. Cutting a circle in the middle of pie pastry
- Bake at 400 degrees for 45mins
- While the pie is cooking add cinnamon, nutmeg, and cloves to liquid and bring to boil.
- Add cornstarch mixture to thicken
- Add butter and lemon juice to the thicken , boil sauce.
- Once pie is finished baking, take pie from oven and pour sauce through the hole, rotating the pie to spread sauce.