

Big D's Famous Apple Pie

Apple Pie

6 Large Apples cored and cut into chunks

(I like using 2 Granny Smiths, 2 Delicious, and 2 Bavarian... Use your imagination)

4 Round Tablespoons Light Brown Sugar

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3 Tablespoons Floor

1 Teaspoon Corn starch

1 Teaspoon cinnamon

1/4 Teaspoon Ground Nutmeg

Juice of 1 Lemon

4 teaspoons Butter

1 Your favorite Prepared Pie Crust.

1 Egg

Mix in a large mixing bowl, sugars, floor, corn starch, cinnamon and nutmeg.

Fold in apple chunks and Add Lemon Juice until thoroughly coated.

Poor or Spoon Mixture into Pie Crust.

add 4-5 pats of butter evenly spaced around Pie.

Cover with top Crust and Pinch Together.

Make 4 V cuts in top Crust.

beat egg in small bowl and brush a light coat on top crust evenly.

Bake at 350 for 45-50 Minutes or until golden brown.

Cool 3-4 hours.

May be reheated for 15 minutes at 300-325 and topped with Vanilla Ice cream... MMMMMM!