

# APPLE PIE

MOM

1/2 CUP SUGAR	4 CUPS APPLE SLICES
1-1/2 CUPS PINEAPPLE JUICE	2 TBSP CORNSTARCH
1 TEAS CINNAMON	2 TEAS WATER
1/2 TEAS NUTMEG	1/2 TEAS VANILLA
1/2 TEAS GRATED LEMON RIND	1 TBSP BUTTER
PASTRY FOR 9-INCH PIE	

COMBINE SUGAR, PINEAPPLE JUICE, SPICES AND LEMON RIND. BRING TO A BOIL. ADD APPLE SLICES AND SIMMER 10 MINUTES. LINE A 9-INCH PIE PLATE WITH PASTRY. LIFT APPLE SLICES OUT OF SYRUP AND PUT INTO PIE SHELL. DISSOLVE CORNSTARCH IN WATER. STIR INTO SYRUP IN PAN AND COOK UNTIL MIXTURE THICKENS. STIR IN VANILLA, BUTTER AND POUR OVER APPLES. COVER APPLES WITH PASTRY THAT HAS VENTS CUT IN TOP. SEAL. BAKE IN A 45 DEGREE OVEN FOR 10 MINUTES. REDUCE HEAT TO 350° AND BAKE FOR 30 MINUTES LONGER. I ALWAYS BRUSH MY TOP PIE CRUST WITH MILK (LIGHTLY) BEFORE BAKING AND I LIKE TO SPRINKLE A LITTLE SUGAR ON TOP IMMEDIATELY WHEN I TAKE PIE FROM OVEN