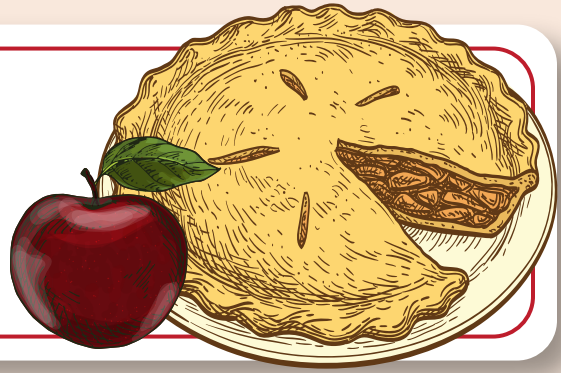


Somerset County's Granny's Apple Pie



Ingredients

Pastry lined pie plate

Filling:

6 apples, peeled, cored and sliced

1 tablespoon of lemon juice

1/2 cup sugar

1/4 cup flour

1/4 cup packed brown sugar

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1 tablespoon butter

1 egg

salt

Instructions

1. Preheat oven to 400 degrees Fahrenheit.
2. In a large mixing bowl toss the apples with lemon juice.
3. Combine the sugar, flour, brown sugar, cinnamon, nutmeg, apples - mix until coated.
4. Transfer the apple mixture into the pastry lined pie plate, (use your favorite crust recipe).
5. Cut the butter into small cubes and add to the apple mixture.
6. Top with crust or crumble!
7. Bake for 50 minutes or until pie is browned.
8. Serve warm with ice cream.