

A close-up photograph of a round, golden-brown lattice-top apple pie. The pie is centered in the frame, and the lattice pattern of the crust is clearly visible. The text "Homemade Apple Pie" is overlaid on the pie in a large, red, stylized font with a green outline. Below the title, a thin horizontal line separates it from the event information.

Homemade Apple Pie

BAKE SALE - SATURDAY, JANUARY 20

Choose the Right Apple

Jonathan

Honeycrisp

Granny Smith

Winesap

Braeburn

Rome Beauty



Ingredients



**Use Fresh
Ingredients**

2 pie crusts for a 9-inch pie

$\frac{1}{4}$ cup all-purpose flour

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ tsp. ground cinnamon

$\frac{1}{2}$ tsp. ground nutmeg

Dash of salt

2 tbs. butter

6 cups thinly sliced apples

Directions

1. Preheat oven to 425 degrees F.
2. Place crust in bottom of pie pan
3. Mix dry ingredients
4. Stir in apples
5. Place into pie crust
6. Dot with butter
7. Place second crust on top
8. Seal top crust to bottom
9. Slit top crust with knife

**Bake 40 to
50 Minutes**



*Try a slice
with
whipped
cream*





*Bake Two Pies
Donate one to our bake sale - January 20*