

Tart Apple Pie

Ingredients

1/4 cup sugar
1/4 cup packed brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
6 to 7 cups thinly sliced tart apples
1 tablespoon lemon juice
Pastry for double-crust pie (9 inches)
1 tablespoon butter
1 large egg white
Additional sugar



Directions

In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.

Line a 9-in. pie plate with bottom crust; trim even with edge. Fill with apple mixture; dot with butter. Roll remaining crust to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in crust.

Beat egg white until foamy; brush over crust. Sprinkle with sugar. Cover edges loosely with aluminum foil.

Bake at 375° for 25 minutes. Remove foil and bake until crust is golden brown, and filling is bubbly, 20-25 minutes longer. Cool on a wire rack.