

Our State eats

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Apple Pie

- 4 cups fresh apples, peeled and sliced**
 - 1¼ cups sugar**
 - 3 tablespoons flour**
 - ½ teaspoon cinnamon**
 - ¼ teaspoon nutmeg**
 - ¼ teaspoon salt**
 - 3 tablespoons butter**
- Top and bottom pie crust to fit a 10-inch pie pan**

In a large mixing bowl, mix dry ingredients. Toss the apples in the dry ingredients, and layer in a pie pan that already has a bottom crust. Sprinkle the remainder of the sugar mixture over the apples, and dot the apples with slices of the butter. Next, cover the pie with a top crust, and cut a couple of slits in the crust. Sprinkle about a teaspoon of white sugar on top of the crust for a browning effect. Bake for 45 to 50 minutes in a 350° oven, or until the top is golden.

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