



## Apple Pie

Serves 6

2 9" pie crust  
6 cups apples, pared and sliced  
1/2 cup sugar  
1/4 tsp cinnamon (optional)  
1 tbsp butter

Press one crust into a pie pan.

Mix apples, sugar and cinnamon; pour mixture in shell, garnish with knobs of butter.

Cover with other pie crust, cut vent in middle, crimp edges to seal.

Bake at 450F, 10 minutes; then at 350F, 30 to 40 minutes until golden brown.

If using sour apples, increase sugar quantity to 3/4 cup; for very sweet apples, sprinkle with 1 tbsp lemon juice.

For a new-tasting twist, mix apples with some cranberries, gooseberries or dry raisins.

Use a cheese pie crust!

Add 1/2 cup grated cheddar to your pie dough recipe.

*Charm your family members  
with famous LaFrance traditions!*