



## *Garden Fresh Farm Recipes*

# Apple Pie

It's September at RizzieFarms and the Apple tree is full of tart and tangy green Granny Smith apples. It's time to make an Apple Pie.

### **Ingredients:**

1 pastry for a 9 inch double crust pie

½ cup butter

3 tablespoons all-purpose flour

¼ cup water

½ cup white sugar

½ cup packed brown sugar

¾ teaspoon ground cinnamon

¼ teaspoon salt

⅛ teaspoon ground nutmeg

1 tablespoon lemon juice

1 tablespoon bourbon (optional)

8 medium (approx 3 lbs) Granny Smith apples - peeled, cored and sliced thinly

1 egg

2 tablespoons water

2 teaspoons sugar



### **Directions:**

Preheat oven to 425 degrees.

Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar, Cinnamon, salt, nutmeg, lemon juice, bourbon and bring to a boil. Reduce temperature and let simmer.

Place the bottom crust in your pan. Fill with apples, mounded slightly. Gently pour the sugar and butter liquid over the apples.

Cover with a lattice-work pie crust.



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Combine egg and 2 tablespoons of water in a bowl. Brush lattice-work with eggwash and sprinkle with 2 teaspoons of sugar.

Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F. Continue baking for 35 to 45 minutes, until apples are soft.

Cover the pie edges with aluminum foil during the last 15 minutes of baking.

Let cool two hours before serving.