

Perfect Apple Pie

6 to 8 tart apples, pared, cored, and thinly sliced (6 cups)

$\frac{1}{4}$ cup brown sugar

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

2 tablespoons all-purpose flour

1 teaspoon ground cinnamon

Dash ground nutmeg

1 tablespoon lemon juice

2 tablespoons butter

Sprinkle about 1 tablespoon lemon juice. Combine sugar, flour, spices, and dash salt; mix with apples.

Line 9-inch pie plate with pastry. Fill with apple mixture; dot with butter.

Adjust top crust, cutting slits for escape of steam; seal. Sprinkle with sugar. Bake at 400 degrees for 50 minutes or till done.

Or you may use the following for the top crust:

CRUMB PIE TOPPING

$\frac{1}{2}$ cup all-purpose flour

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup butter

Combine flour and sugar: cut in butter till crumbly. Sprinkle over apples.

Bake at 400 degrees for 50 minutes or till done.

If pie browns too quickly, cover edge with foil.