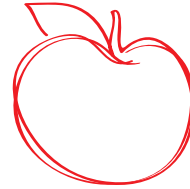


Apple Pie



INGREDIENTS

2 tablespoons all-purpose flour
1 package of pie crust
12 apples, peeled, cored, and sliced
3/4 cup sugar, plus additional for pie top
Zest and juice of 1 lemon
1 1/2 teaspoons cinnamon
1/2 teaspoon nutmeg
Pinch ground cloves
2 tablespoons unsalted butter
1 large egg, beaten

DIRECTIONS

Heat oven to 375 degrees. Press one pastry sheet into a lightly grease pie plate .
In a large bowl, combine apples, sugar, lemon zest and juice, spices, and flour. Toss well. Spoon apples into pie pan. Dot with butter, and cover with remaining pastry sheet. Trim to fit around pie dish.
Cut several steam vents across top. Seal by crimping edges as desired. Brush with beaten egg, and sprinkle with additional sugar.

Bake until crust is brown and juices are bubbling, about 1 hour. Let cool on wire rack before serving.

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