

“If there is one famous and **most requested dish** for every family event I’ve experienced over the last 40 years, **this pie would be it.**

Having watched Aunt Barbara make this from scratch, bringing along all her special supplies and pans each time, has been **a memory and experience** I carry with me in a heartfelt way.

She handwrote the recipe on a small piece of paper for me years ago, now torn and stained through much use.

I’ve never had an apple pie compare to this one!”

ERICA WADLEY

AUNT BARBARA’S LOVING HANDS APPLE PIE

INSTRUCTIONS

Peel and core the apples, sliced as thinly as possible.

Prepare a double pie crust. Line the pie pan with bottom crust.

Combine the sugar through nutmeg in the ingredients list.

Sprinkle some of the mixture on bottom of pie. Fill the pie pan about ½ full with thinly sliced apples. Sprinkle with some of the sugar mixture. Place rest of apples into pan. Sprinkle rest of mixture over this. Cut butter into small cubes and spread over top of apples. Cover with the top crust and flute the edges to seal.

Brush the top with milk. Sprinkle lightly with sugar. Cut 3-4 vents for steam in the pie top.

Bake at 450 degrees F for 10 minutes. Reduce the temperature to 350 degrees F for 40 minutes or until done (a paring knife should go through apples easily).

INGREDIENTS

6-7 Granny Smith apples

½ cup sugar

2 tablespoons flour

Dash of salt (1/8 teaspoon)

1 teaspoon cinnamon

¼ teaspoon nutmeg

2 tablespoons butter

2 tablespoons milk

Dash of sugar (1/8 teaspoon)

