

425F

APPLE PIE

1 1/4 cups sugar	6 cups apples (about 2lbs)
2 tablespoons flour	1 1/2 teaspoons grated lemon. peel
3/4 teaspoon cinnamon	
1/4 teaspoon nutmeg	1 tablespoon butter
1/8 teaspoon salt	1 egg yolk

Combine sugar, flour, cinnamon, nutmeg, salt; mix well. Add apples; toss lightly. Turn into pie plate, mounding in center. Sprinkle with lemon peel; dot with butter. Put on top crust. Mix yolk with 1 tablespoon water; brush on crust. Bake 40 to 50 minutes, or until apples are tender and crust is golden. Serve warm.

Serves 6-8.