



Hilltop Apple Pie

- Pastry for 2-crust 9-inch pie (tough to make at home, buy some from the supermarket!)
- 2-1/2lbs (8-9) apples* (peeled, cored and cut into thick wedges)
- 3 tablespoons flour
- 2 tablespoons fresh lemon juice
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/8 teaspoon salt
- 2/3 cup sugar
- 2 tablespoons butter, cut into small pieces
- 1 egg, lightly beaten

* You can mix different kinds of apples depending on what is ripe at the time you buy/pick your apples

Put a large baking sheet on low rack in oven and preheat to 425.

Whisk together flour, cinnamon, allspice, salt, sugar then gently toss with apples and lemon juice.

Line pie plate with pastry and fill with apples - mounded slightly in the center.

Cover with top crust, folding top crust over and under edge of bottom crust to create a tight seal - press down around edges with a fork to crimp or flute edges by hand.

Lightly brush top of pie crust with egg then sprinkle with about 1 tablespoon of sugar

Cut three slits in top crust for steam vents

Place pie on hot baking sheet and cook for 20 minutes then lower oven temperature to 375 and bake for an additional 40 minutes (until crust is golden and filling is bubbling).

Cool pie thoroughly (2-4 hours) before serving.