

Bruce Kalver's NOSTALGIA TIMES RADIO PROGRAMME

Sunday's Nine to Noon • AM1420 WBSM • ON- AIR LINE: 508-996-0500

Arlene's Apple Pie

FILLING:

4 Cups Sliced Apples
1-2 T. Lemon Juice
1/3 C. White Sugar
1/3 C. Brown Sugar
1 tsp. Cinnamon
1/2 tsp. Nutmeg
1 T. Flour
1 T. Butter

PIE CRUST:

2 1/4 C. Flour
1 1/2 tsp. Salt
1/3 C. Cold Milk
1/2 C + 1 T. Oil

Mix together. Roll out two crusts. Line bottom of pie plate with one crust. Cut a 1 1/2 inch circle from the center of the second crust.

TOPPING:

1 Egg White
Sugar

DIRECTIONS:

Put sliced apples in a large bowl and coat them with lemon juice. In a separate bowl, stir all dry ingredients together and then pour over apples. Stir to coat. Carefully place apples to completely cover bottom crust. (Think of it like a jigsaw puzzle.) Place the rest of the apple slices in the crust. Put bits of butter on top of apples. Place top crust on. Finish edges.

Take the white of an egg in a small bowl. Stir a bit and then apply the egg white on top of the crust. Sprinkle sugar on the top.

Cut a 3" x 6" rectangle from a brown paper bag. Roll it into a "chimney" and put it into the hole in the center of the top crust.

Place pie on a cookie sheet and bake at 350 degrees for approximately one hour or until the crust has browned. Check doneness using a knife through the hole. If apples are soft, then it's done!