

APPLE PIE

Two 9-inch pie crusts (I use the recipe on the Crisco cans but substitute white spelt for all-purpose flour)

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup flour

$\frac{1}{4}$ teaspoon apple pie spice (optional)

$\frac{1}{2}$ teaspoon cinnamon

Dash of salt

6 cups Granny Smith apples, sliced thick

2 tablespoons butter

Combine dry ingredients, toss with apples.

Put in pie crust. Add dabs of butter on top.

Lay on top crust, secure edges.

Cut vent holes in top crust.

Put foil around the edges until the last 15 minutes of baking.

Bake at 425 degrees for 45-50 minutes.