



BUTLER'S COUNTRY APPLE PIE

2 pie crusts
½ cup heavy cream
2 Tbsp. tapioca **OR** 3 Tbsp. flour
1 cup sugar
¼ tsp. salt
¼ tsp. nutmeg
¼ tsp. cinnamon
2 tsp. lemon juice
5 cup peeled, sliced Butler' apples
2 Tbsp. butter or margarine

Combine cream, tapioca or flour, sugar, salt, spices, and lemon juice in a bowl. Add thinly sliced apples and toss gently to mix. Spoon half of mixture into pastry-lined 9 inch pie pan. Fill around edges, pack well, and dot with butter. Add remaining apple mixture. Adjust top crust and flute edges; cut slits in top of pie to allow hot air to escape. Brush top lightly with milk.

Bake at 400° for 50-60 minutes or until crust is a light golden brown. If the pie crust edges become dark before the rest of the pie is finished baking, place small strips of foil on the edges until the pie is finished baking.

From the Kitchen of Mrs. Butler

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