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## Apple Pie

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Portions : 4

Note : This pie freezes very well

### **INGRÉDIENTS**

Rollled dough for top and bottom of pie, 23 cm (9 inch) diameter

- 6 Pealed apples, cut into small pieces
- 3 ml (1/2 tsp) cinnamon
- 1 dash of nutmeg
- 1 tsp lemon zest
- 180 ml (3/4 cup) brown sugar
- 10 ml (2 tsp) butter

### **PREPARATION**

Preheat oven at 230°C/450°F

Prepare dough and put down bottom in pie dish.

Fill with apple pieces.

Mix together cinnamon, salt, brown sugar and sprinkle on apples. Add small chunks of butter.

Cover with other piece of dough. Seal and cut a few slits on top of pie.

Cook for 10 minutes.

Lower heat to 180°C/350°F for approximately 35 minutes.