

# FRUIT PIE

FROM SONJA ARDUSER

MAKE PIE CRUST FOR A TWO CRUST PIE

## FILLING

COMBINE AND COOK IN A SAUCEPAN

4 TO 5 CUPS COOKED APPLES FROM THE ORCHARD

1 CU WATER

1 1/2 CUPS SUGAR ( YOU MAY NEED LESS)

4 TBSP CORNSTARCH

PINCH SALT

1/4 TO 1/2 TSP CINNAMON

4 TBSP BUTTER

SIMMER TILL SOFT

POUR INTO BOTTOM PASTRY CURST

ADD TOP CRUST WITH SMALL HOLES,

BAKE 35 TO 45 MINUTES UNTIL DONE AT 425 DEGREES

REMEMBER TO PLACE FOIL ON THE BOTTOM OF YOUR  
OVEN OR ON THE COOKIE SHEET WHICH THE PIE IS  
BAKING ON. OTHERWISE THERE WILL BE A MESS.

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APPLES

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