

Mary Jane's Apple Pie

- For a 9-inch pie
- 6 to 7 cups sliced, pared apples
- 3/4 to 1 cup sugar
- 1 teaspoon cinnamon or nutmeg
- 1.5 tablespoons butter



Heat oven to 425 degrees. Mix sugar and cinnamon and mix lightly through apples.

Heaped into a pastry lined pie pan. Dot with butter.

Cover with top crust that has slits cut in it. Seal and flute. Bake 50-60 minutes or until crust is nicely browned and apples are cooked through. If the crust starts to brown too early, cover edge with a 1.5 in strip of foil.