

## Heavenly Apple Pie.

---

Line a 9-inch pie plate with your favorite pastry. The filling requires these ingredients:

$\frac{2}{3}$  cup brown sugar.

$\frac{2}{3}$  cup granulated sugar.

1 teaspoon cinnamon.

$\frac{1}{2}$  teaspoon nutmeg.

2 tablespoons flour.

5 cups freshly cooked or canned apple slices.

2 teaspoons lemon juice.

3 tablespoons butter or margarine.

Blend sugars, cinnamon, nutmeg and flour. Arrange apple slices and sugar mixture in alternate layers in pastry shell, sprinkling top with lemon juice. Dot with butter. Cover with pastry; make slits for steam to escape. Bake in a 425-degree oven 45 to 50 minutes.

For a shiny crust, brush top with milk before baking. Variations: sprinkle a little cinnamon over apples; allspice and cardamon also lend elegance to the pie; as soon as pie is removed from oven, sprinkle with grated cheese.