



ZEKE LIFE

Apple Pie

What You Need:

- 6 c. thinly sliced, peeled apples
- 1 T. lemon juice
- $\frac{3}{4}$ c. sugar
- 2 T. flour
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{8}$ tsp. ground nutmeg
- 2 unbaked 9-inch deep-dish pie shells

Steps:

1. Preheat oven to 375°.
2. Peel and slice apples and add lemon juice.
3. Stir together sugar, flour, cinnamon and nutmeg. Add apple slices and gently toss until coated.
4. Fill mixture in pie crust.
5. Cut slits in 2nd pie crust and place on filling, seal and crimp edge as desired.
6. To prevent overbrowning, cover edge of pie with foil.
7. Bake for 40 minutes at 375°. Remove foil, and bake for another 20 minutes or until fruit is tender and filling is bubbly.
8. Cool on wire rack for 2 hours. Serve or refrigerate.

Estimated Time:

60 minutes, plus 2 hours to cool.

Live like Zeke. You're such a good boy!

www.zekelife.com