Simple Apple Pie

Simple Apple Pie from the original efishinsea.net site from 2004!



Ingredients

- **2/3 cup** white sugar
- **1/3 cup** all-purpose flour
- **1 tablespoon** ground cinnamon
- **1/4 teaspoon** ground cloves
- **1** recipe pastry for a 9 inch double crust pie
- **8** Granny Smith apple - peeled (cored, sliced and sung to.)

Method

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a small bowl stir together the sugar, flour, cinnamon and cloves.
3. Place one of the pie shells into a 10 inch pie pan. Put 1/2 of the sliced apples into the shell and sprinkle half of the sugar mixture over them. Top with the remaining apples and the remaining

sugar mixture.

4. Cover apples with the top crust. Press edges with the tines of a fork to seal and poke holes in the top with a knife.
5. Bake in preheated oven for 45 minutes.

Notes

> Granny Johnson apples work ok too if you can't find Granny Smith.