

AVERILL FARM APPLE PIE



A recipe from an ancestor, Jean Averill, 8th generation on the family farm, contributed by Susan Averill.

INGREDIENTS

Pastry for double crust 10" deep dish pie
12 cups apples, peeled, cored, and sliced
1 cup light brown sugar
1 teaspoon cinnamon
3 tablespoons flour
1 tablespoon lemon juice
1 teaspoon grated lemon peel
2 tablespoons butter

DIRECTIONS

1. Fill 3 quart saucepan with apple slices.
2. Add 1/4 cup water (or apple cider), cook until bubbly and nearly tender, about 10 minutes.
3. Remove pan from heat, cool slightly.
4. Preheat oven to 425.
5. Mix remaining ingredients except butter and toss gently with apple slices. Put all in pastry lined 10" deep dish pie pan. Dot with butter.
6. Cover with top crust. Flute edges, seal and slit top.
7. Bake 35-45 minutes or until light brown.

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