

## French Apple Pie

This recipe is a little more work than my Apple Pie, but the family loves it.

6 to 7 medium apples, peeled and sliced

3/4 cup sugar OR 1/2 cup sugar  
and 1/4 cup packed brown sugar

2 Tb. all-purpose flour

1 tsp. cinnamon

dash of salt

1/2 cup raisins

1 Tb. lemon juice

Pastry for double-crust pie (9 inches)

2 Tb. butter

1 egg, lightly beaten

### FROSTING:

1 cup confectionery sugar

4 tsp. water



In a large bowl, combine apples, sugar, flour, cinnamon, salt, raisins, and lemon juice.

Line a pie plate with bottom crust; add apple mixture.

Dot with butter.

Roll out remaining pastry to fit top of pie; cut large slits in top.

Place over filling; seal and flute edges.

Brush with egg.

Bake in a preheated 400 degree oven for 45 to 60 minutes or until the apples are tender.

Pie should be lightly browned. If pie is browning too fast cover top with aluminum foil.

Cool pie on a wire rack.

### FROSTING:

Combine confectionery sugar and water and frost top crust of cooled pie.

Yield: 6-8 servings.

NOTE: Pie can be baked in large brown paper bag, stapled, at 400 degrees for 1 hour and 15 minutes. Cool in bag for 10 minutes before un-wrapping. I personally use this method of baking my apple pies as it keeps the spills inside the bag!