

## Ben's Apple Pie

- 2 pie crusts - one for the pie plate and one for the top
- 6-8 cups of apples (I use Granny Smith)
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 teaspoon cinnamon
- ¼ teaspoon freshly grated nutmeg (or ground)
- ½ cup flour
- 4 Tablespoons butter

Preheat oven to 350°F.

Make the pie crusts. Line the pie plate with the first one and leave the other one ready and rolled out. (Make sure you've rolled the 2<sup>nd</sup> one just a little larger to cover all those apples!)

Cut the apples in slices. Mix with all other ingredients except the butter. Cut the butter in small pieces to put on top of the apples.

Put the other crust on top of the apples and press to the edge of the 1<sup>st</sup> crust. Poke holes or cut designs out of the top of the pie crust for ventilation. Put the pie plate on a cookie sheet lined with a silicone liner or parchment paper to catch any drips.

Bake 50-60 minutes, until crust is golden, apples are soft, and filling is bubbly.