



**Nova Scotia
Apples**
Pick An Original



Classic Gravenstein Apple Pie Yield: 9" pie

- Pastry for a 9 inch double crust pie
- 1/2 - 2/3 cup white sugar*
- pinch of salt
- 1 tbsp. cornstarch
- 1/2 tsp. cinnamon
- 1/8 tsp. nutmeg
- 7 cups Gravenstein apple slices
- 1 tbsp. butter, cut into 6-8 pieces

Line pie plate with pastry. Blend sugar, salt, cornstarch and spices in a large bowl. Add apple slices and toss until coated. Pile apple slices in pie plate along with any sugar mixture remaining in bowl. Dot with butter pieces. Moisten edge of bottom crust with water, cover with top crust. Crimp edges together. Cut several vents in top. Brush crust lightly with water and sprinkle with 1 tbsp sugar. Bake in preheated 425 F oven for 10 minutes. Reduce heat to 350 F and bake 30 - 40 minutes longer until apples are tender and crust is golden.

* according to your preference.

< [Back to Table of Contents](#)