



**Nova Scotia  
Apples**  
*Pick An Original*



## Jonagold Apple Pie

Yield: 9" pie

- Pastry for a 9 inch double crust pie
- scant 1/2 cup white sugar
- pinch of salt
- 1 tbsp. cornstarch
- 1/2 tsp. cinnamon
- 1/8 tsp. nutmeg
- 5 -6 large Jonagold apples, sliced

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. Moisten edge of bottom crust with water, cover with top crust. Crimp edges together. Cut several vents in top. 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.

< [Back to Table of Contents](#)