



DRIED APPLE PIE

INGREDIENTS

3 cups dried apples
2 1/2 cups apple juice or 2 1/2 cups apple cider
your favorite recipe for pastry for a double-crust
9-inch pie
3/4 cup sugar
1 teaspoon cinnamon
2 tablespoons flour

1/4 teaspoon nutmeg
1/4 teaspoon salt

DIRECTIONS

Heat juice or cider to a boil and pour over dried apples; let stand for 1 hour.
Cook apples in juice for 10 to 15 minutes or till tender.
Stir remaining ingredients together.
Add to apples and mix well.
Put prepared pie crust in a 9-inch pie pan.
Pour prepared apple mixture into crust.
Top with 2nd crust.
Brush with milk and sprinkle with sugar.
Bake at 400° for 50 minutes or till done.