

# Apple Pie

## Ingredients

- 1 cup sugar
- 1/2 tsps ginger
- 1 tsps cinnamon
- 1/4 tsps nutmeg
- 1/2 tsps salt
- 2 tbsp flour
- 3 tbsp Tea (Strong)
- 1 tbsp lemon juice
- 6 apple, peeled, cored
- 2 tbsp butter (for filling), softened

## Instructions

Combine all dry ingredients in a mixing bowl. Add butter, tea, and lemon juice. Slice apples place in prepared 9" pie shell.

place top pie cruse over the top and seal. Brush upper crust with egg and sprinkle with vent wholes on the top. sprinkle with sugar and cinnamon.

Bake at 425 for 40-50 minutes

## Summary

**Yield:** 8

**Prep Time:** 1 1/2 hours

**Category:** Pies

**Cuisine:** American