

Apple Pie

Filling

- 7 apples, peeled and sliced to fill up one pie shell
- 1 teaspoon lemon juice
- 1/2 cup sugar
- 2 teaspoons cornstarch
- 1 teaspoon ground cinnamon
- 1/2 teaspoon cardamom
- 1/8 teaspoon ground nutmeg

DIRECTIONS:

- Preheat oven to 375 degrees F (190 degrees C).
- Place sliced apples in a large bowl. Sprinkle with lemon juice. In a small bowl, mix together white sugar, cornstarch, cinnamon, cardamom and nutmeg. Sprinkle mixture over apples. Toss until apples are evenly coated. Spoon mixture into pastry shell.

Crust

<https://www.truthaboutnursing.org/recipes/desserts/pie-crust-gluten-free.pdf>

- Bake in preheated oven for 45 minutes. Cover edges with pie crust protector, cook until top is golden brown. Cool on a wire rack.