

The Best Homemade Pie – EASY!

For fresh apple pies, buy 4 Courtland apples and 1 Jonagold apple for each pie. Peel, core and slice the apples. To preserve, add the sugar and cinnamon (amounts listed below) to the prepared apples, place in a zip lock freezer bag and freeze. When ready to make the pie, slightly thaw the apple mix, add to the crust, add the topping and bake.

CRUST: Use frozen deep dish pie crusts, any brand.

PIE FILLINGS – FOR 9 INCH PIES:

APPLE – 5 to 6 apples, peeled, cored and sliced.

½ cup sugar and 1 teaspoon cinnamon.

Mix together and place in pie crust. Add crumb topping.

BLUEBERRY – 4 CUPS BLUEBERRIES

½ cup sugar, 1/3 cup flour, 1 Tablespoon lemon juice, and 2 Tablespoons butter or margarine. Mix sugar, flour, and blueberries. Put mixture in pie crust. Sprinkle with lemon juice, dot with butter. Add crumb topping.

PEACH – 5 CUPS FRESH SLICED PEACHES (about 9 medium)

1 teaspoon lemon juice, 1 cup sugar, ¼ cup flour, ¼ teaspoon cinnamon, and 2 Tablespoons margarine or butter. Mix peaches and lemon juice – set aside. Mix sugar, flour, and cinnamon; stir into the peach mixture. Put filling in pie crust, dot with butter. Add crumb topping.

CRUMB TOPPING: ¾ cup flour, ½ cup sugar, and 1/3 cup softened butter. Mix together until crumbly. Sprinkle over pie and bake at 425 degrees (Fahrenheit) for 40-45 minutes.