

Deep-Dish Delicious Apple Pie

3 apples, cored, pared, thinly sliced to make 8 c

$\frac{3}{4}$ c packed lt brown sugar $\frac{1}{8}$ tsp salt

1 T. lemon juice $\frac{1}{4}$ tsp nutmeg

$\frac{1}{4}$ c. flour $\frac{1}{2}$ tsp grated lemon rind

TOPPING: $1\frac{1}{2}$ c all-purpose flour $1\frac{1}{2}$ tsp salt

2 T sugar $\frac{1}{4}$ c butter or margarine

$1\frac{1}{2}$ tsp baking powder 1-3 c milk

Place prepared apples in 1-qt casserole. Sprinkle with brown sugar, lemon, juice, flour, salt, nutmeg, and lemon rind. To prepare topping, mix flour, sugar, baking powder, and salt in bowl. Cut in butter until mixture resembles coarse meal. Add milk & stir just until smooth. Form into ball & roll out on floured surface to circle 22" larger than diameter of casserole. Place over apples & seal around edges. Bake 400* 45 min. Serve with cream.

