

## Frances Apple Pie

Any pie crust can be used. I like Julia Child's recipe. Or you can even use store bought.

The secret I got from a family relative is as follows:

Use a mixture of three different apples (granny smith, gala, empire or rome or another good baking apple). Peel and slice—I use an apple corer which makes 8 slices and then I cut them in half for 16 slices from each apple. Toss with some lemon juice in a large bowl. Then heat a large skillet and melt a stick of butter over low heat. Add 1 cup of packed dark brown sugar and a jigger of brandy. Let it bubble up for a minute and then add the apples and cook on medium heat for 10 minutes or so. Let them soften but not get mushy. Now scrape the apples onto a sheet pan (with sides) to cool. Sprinkle with 1 tsp. cinnamon and 2 Tbs. flour. Toss a minute.

Then heat the oven to 450. Arrange the apples in the bottom pie shell and drizzle juices over top. Finish with the top crust. Can brush with some cream and a bit of sugar on top crust if you like. Make a slit in the top crust to let out steam. Bake on a sheet pan for 25 minutes, then reduce oven to 375 and bake another 20 minutes or so. If crust gets too brown you can place a piece of foil on top while the baking finishes. Transfer pie to a wire cooling rack and cool at least an hour before serving.

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