



Vermont Maple and Apple Pie

Ingredients

Prepared double crust for 9" pie

½ tsp cinnamon

5 cups apples, peeled, cored and sliced

¼ tsp nutmeg

¾ cup pure maple syrup

¼ tsp salt (optional)

3 Tbs cornstarch

Maple granulated sugar (optional)

1 egg (optional)

Directions

Preheat oven to 425 deg F

Place apples in pie shell

Mix remaining ingredients (except granulated sugar and egg) in a bowl and pour over apples.

Place top crust over filling, cut steam vents.

Brush with egg white and sprinkle with maple sugar if desired.

Bake 10 minutes, reduce heat to 350 deg F and continue baking 25-30 minutes.



Taken from: The Official Vermont Maple Cookbook, Third Edition

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