

## Lorene's Apple Pie

4-6	ea	baking apples (peeled and sliced)
1	cup	brown sugar
¼	cup	flour
¼	tsp	salt
¾	cup	water
1	tsp	vinegar
2	tsp	vanilla
2	tsp	butter or margarine
1	dash	cinnamon (to taste)
1	dash	nutmeg (to taste)
2	ea	9 inch pie crust

Preheat oven to 350 degrees. Layer apples in pie crust. Combine all but butter as filling. Pour over apples. Dot butter on top of filling. Cover with extra pie crust and slit for steam to escape. Bake at 350 degrees until pie is golden brown.

*Notes: From Grandma Foster's recipe box. Lorene's pies are legendary. Enjoy!*