

I am happy to share with all my readers another delicious recipe from Millie's diner. You may recall reading about it in *Mothers of Pine Way*. On page 66, it describes every luscious detail of her special apple pie: “...*lattice-work crust, brushed with a secret mixture, making it crunchy, buttery, and sweet.*”

Millie's Apple Pie

Ingredients:

- Double 9-inch pie crust, or use two, store-bought pie shells

Filling:

- 2/3 cup brown sugar
- 1/8 teaspoon salt
- 1 ½ tablespoon cornstarch
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 5-6 cups sliced Granny Smith apples

Mix together the dry ingredients. In a large bowl, stir to coat apple slices with mixture. Place in pie crust. Dot with 1 ½ tablespoon butter. Place top crust over apples or make a lattice-work top crust. Pinch dough around rim to seal the two crusts together. If you made a full top crust, place a few slits in it to form a decorative pattern.

Brush top crust with a mixture of melted butter, brown sugar, cinnamon, and nutmeg. Want to know how much to use? Sorry, but that's Millie's secret!

Place in a preheated 450-degree oven for 10 minutes. Lower heat to 350 degrees. Bake until bubbly, crust is browned, and pie juices form a thickened syrup, about 40 minutes. When cooled, crust should be crunchy, buttery, and sweet!

