

Recipe For: Apple Pie

Courtesy Washington County Rural Heritage Museum Hearth Cooking



Ingredients

4-5 apples, peeled and chopped

1 tbsp. sugar

Cinnamon and freshly grated

Nutmeg to taste

Preheat cast iron oven by placing it near the fire for an hour or so. Mix apples with sugar, Cinnamon and Nutmeg. Place mixture in pie dish lined with rolled out pie crust. Top mixture with second rolled out crust. Pinch crusts together. Cut 3 to 5 slits in center of pie to vent steam. Place hot coals under oven. Place pie on a trivet inside the oven. Replace the top of the oven and place hot coals on top of the oven. Occasionally add hot coals under and on top of the oven. Bake oven by the fire for about 1 to 1 1/2 hours.

