



The Original Tehachapi Apple Book

Coral Hawkins' Natural Apple Pie

INGREDIENTS

1 pastry shell and top crust
5 cups raw apple slices
1 6-oz can (undiluted) frozen
apple juice
2 Tbsp cornstarch

1/4 tsp salt
1 tsp rum or rum or vanilla
extract
1 tsp cinnamon
Dash nutmeg
2 Tbsp margarine

INSTRUCTIONS

- Mix cornstarch and some of the apple juice.
- Heat other juice in pan and add cornstarch mixture. Cook until thick. Pour over apples. Mix.
- Put apple mixture into unbaked crust (9-inch). Dot with butter or margarine and sprinkle on spices. Cover with top crust. Drizzle with honey, if desired.
- Bake at 400° for 40 to 50 minutes.

EDITOR'S NOTES

You'll notice that no sugar is added to this pie. I haven't tried this recipe yet, but I will update the notes when I do. Mrs. Hawkins was the home economica teacher at Tehachapi High School for a number of years. She did not include a recipe for the pastry shell or top crust to be used with this recipe.

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