

Rosalie's Apple Pie

This is my mom's recipe, and I haven't changed it a bit (except for the parenthetical commentary). It makes the best apple pie in the world.

- 9-inch unbaked pie shell, homemade or store-bought
- One brown paper grocery bag

Filling:

- 4 cups of sliced apples (Mom and I use Red Delicious apples for this. I know the standard apple for pies is Granny Smith because it's tart. But that doesn't make much sense to me -- desserts are supposed to be sweet. So I use sweet apples.)
- 1/2 cup of sugar
- 2 tablespoons flour
- 1/2 teaspoon nutmeg
- 1 teaspoon cinnamon

Topping:

- 1/2 cup flour
- 1/2 cup butter
- 1/2 cup sugar

Preheat oven to 350 degrees. Combine the Filling ingredients and toss until the apples are well-coated. Pour into pie shell. Combine the Topping ingredients and sprinkle on top. (The original recipe says "sprinkle," but you can't really do that because it's the consistency of cookie dough. You have to tear it up into little bits with your fingers and dab it around.) Place the pie in a brown paper bag, staple it shut, and place the whole thing on a cookie sheet. (The paper bag must be brown. I once used a white one from the Container Store, and that night there was a major thunderstorm and my front window started leaking. We've had trouble with that window ever since.) Bake for 1 hour and 45 minutes. No Peeking!