

MOORE APPLE DELIGHT PIE

6 to 8 large apples
Vanilla extract
Cinnamon
Nutmeg
Brown sugar
White sugar
Butter
Egg white
Your favorite pie crust for two-crust pie

Peel and cut up apples and place in a large bowl. Pour vanilla extract over the apples, and turn, coating every piece. Sprinkle with cinnamon and nutmeg and toss until every piece is coated. Add $\frac{1}{4}$ cup of brown and white sugar and toss again. Brush the bottom crust with egg white so it does not get soaked during baking. Transfer the apples into the crust, leaving the syrupy liquid in the bowl. Drizzle 4 tablespoons of the liquid over the apples, then take a palm of brown sugar and sprinkle onto the apples. Take small spoons of butter and place all over the apples. Place the top crust over the apples to your liking, either in one piece or woven. (If in one piece, cut slits to vent.) Cover the crimped edges with aluminum foil and bake at 400 degrees for $\frac{1}{2}$ hour, then lower to 350 degrees for another half hour. Let cool before serving.



The Moores



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