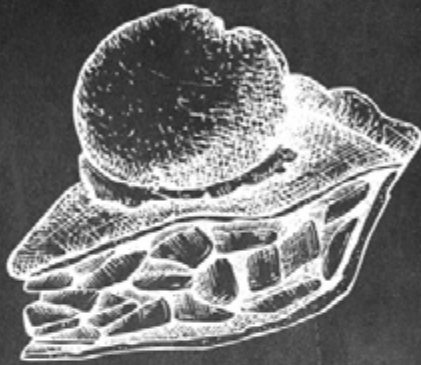


WILD INGREDIENT RECIPES

Apple Pie



Ingredients

5-6 cups peeled & sliced apples of your choice!

3/4 cup sugar

1/2 tsp cinnamon

1/4 tsp nutmeg

1/8 tsp pumpkin pie spice

3 tbsp cornstarch

1 cup apple cider or juice

2 tbsp fresh lemon juice

prepared pie crust

whole milk

coarse sugar

Instructions

1. In saucepan, whisk together sugar, cinnamon, nutmeg, pumpkin pie spice, cornstarch, cider & lemon juice.
2. Cook on medium heat until thick and bubbly.
3. Remove from heat & chill in refrigerator.
4. Peel, core & slice apples into about 1/4 inch slices (thicker if you prefer a crunchy pie!).
5. Mix apple slices with cooled sauce.
6. Prepare pie crust & pour apple pie filling mixture into bottom crust.
7. Prepare top crust to your liking or design.
8. Brush top crust with whole milk and sprinkle with coarse sugar.
9. Bake pie at 400 degrees F for 20 minutes, then reduce heat to 350 degrees for remaining 30-40 minutes.



California's Wild Kitchen

To learn how to get started foraging, visit wildlife.ca.gov/R3



Recruit | Retain | Reactivate