## Fresh Apple Pie

$2 / 3$ to $3 / 4$ cup granulated sugar
1 to 2 tbsp flour
$1 / 8$ tsp salt
$1 / 2$ tsp grated lemon rind
1 to 2 tsp lemon juice
Apple Brown Betty
$1 / 3$ cup melted butter
2 cups fresh bread crumbs
6 cups cooking apples
1/2 cup granulated or brown sugar
$1 / 2$ tsp nutmeg

1/4 tsp nutmeg
$1 / 2$ tsp cinnamon
6 to 7 cups apples
1 tbsp butter

1/4 tsp cinnamon
1 tbsp grated lemon rind
2 tbsp lemon juice
1/4 cup water

Heat oven to 375 . Toss butter with crumbs, arrange $1 / 3$ mixture in greased $11 / 2 \mathrm{qt}$ casserole. Cover with half of apples, half of combined sugar, nutmeg, cinnamon and lemon rind. Cover with $1 / 3$ crumbs, rest of apples and rest of sugar mixture. Spoon on combined lemon juice and water. Top with rest of crumbs. Bake, covered, $1 / 2 \mathrm{hr}$. Uncover; bake $1 / 2 \mathrm{hr}$ longer or until apples are done.

