

## Martha's Apple Pie

4 to 5 Apples  
1 cup. Water  
½ cup Brown Sugar

Bring to boil and thicken with clear jell.  
Make a little thicker than other pie filling.  
Add the raw apples to hot filling.

Add;  
1 tsp. Vanilla  
½ tsp. Cinnamon  
½ tsp. Salt

Make the pie crust;  
2 cups flour  
¾ cup. Crisco or butter  
5 tbs. water

Pour the filling in the unbaked pie crust;  
then top with another unbaked crust.  
Bake for an around an hour @ 350. Enjoy!

