

## *Lemon Luscious Pie*

### *Grandma's Recipe*

1 cup sugar	¼ cup lemon juice
3 Tbsp. cornstarch	1 cup milk
1 Tbsp. grated lemon peel	3 egg yolks, slightly beaten
¼ cup butter	1 cup sour cream

In saucepan, put lemon peel, starch, sugar, butter, lemon juice, milk, and egg yolks. Cook over medium heat, stirring constantly, until thick; cover and cool. Then fold in sour cream. Pour into baked pie shell. Chill 2 hours. Top with whipped cream.

## *Apple Pie*

### *Grandma's Recipe*

5-6 apples (Granny Smith work well)	2 Tbsp. flour
	1 tsp. vanilla
½ cup (heaping) brown sugar	½ stick oleo (dot on top)
½ cup (heaping) white sugar	½ tsp. cinnamon
1 lemon (juice)	

Peel and slice apples fairly thin. Mix sugar and flour together with cinnamon. Pour over apples into bowl. Add lemon and vanilla. Stir and let sit while making crust.

Make double crust. Line pie shell with first crust. Pour filling into crust. Dot with ½ stick of butter. Top with top pie crust with slits in top. Bake at 425° for 45 minutes to 1 hour.