

# SPOTLIGHT COUNTRY OF THE MONTH

## United States of America



**Capital City:** Washington DC

**Language:** English

**Foods:** American cuisine consists of the cooking style and traditional dishes prepared in the United States. It has been significantly influenced by Europeans, indigenous Native Americans, Africans, Asians, Pacific Islanders, and many other cultures and traditions.

**Official Bird:** The American Bald Eagle

**Nickname:** Uncle Sam

**Population:** 331.9 million (2021)



## Recipe of the Month- American Apple Pie

### Ingredients:

- 1/3 cup packed light brown sugar
- 1/3 cup white sugar
- 1 tablespoon all-purpose flour
- 1 teaspoon lemon juice
- 1/3 teaspoon ground cinnamon
- 7 1/2 cups peeled, cored and sliced apples
- 1 cup raisins
- 1 recipe pastry for a 9 inch double crust pie
- 1 egg

**Instructions:** Preheat oven 425 degrees F (220 degrees C). Spray deep dish pie plate with cooking spray

Combine white sugar, light brown sugar, flour, lemon, cinnamon, and mix well. Add apples and raisins to sugar mixture; stir until fruit is well coated.

Spoon apple mixture into pie crust. Place second piecrust on top of filling, and trim edges. Lightly glaze top of pie with a beaten egg, then sprinkled with a little sugar.

Bake till golden brown, about 35 to 40 minutes. Place on a wire rack, and cool 30 minutes.  
ENJOY!