

## Apple Custard Pie

This Pennsylvania Dutch Cake is made like the Funny Cake but has an apple filling.

1 unbaked 9-inch pie shell

### FILLING:

1/3 cup sugar

2 Tbs. all-purpose flour

1 tsp. apple pie spice or cinnamon

1 cup applesauce

2/3 cup sour cream

1/3 cup molasses

1 egg, beaten

### CAKE:

1/2 cup sugar

1/4 cup butter, softened

1/2 cup sour milk\*

1 egg

1 tsp. vanilla

1-1/4 cups all-purpose flour

1 tsp. baking powder

dash of salt

1/4 tsp. baking soda



FILLING: In medium bowl, combine sugar, flour, and spice; mix well.

Stir in all remaining filling ingredients; blend well. Set aside.

CAKE: In small bowl, combine sugar and butter; beat until well blended.

Add sour milk, egg, and vanilla. Mixture will look curdled.

Lightly spoon flour into measuring cup; level off. Add flour, baking powder, salt and baking soda; mix well. Spoon into crust-lined pan.

Carefully pour filling mixture over batter.

Bake at 350 degrees for 50 to 65 minutes or until center springs back when touched and top is deep golden brown. Filling will sink to bottom during baking.

Yield: 8 to 10 servings.

NOTE: \*To make sour milk, add 1 tsp. lemon juice or vinegar to equal 1/2 cup milk; let stand 5 minutes. The glaze is optional and can be put on top of warm pie.

GLAZE: In a small bowl, combine 1/2 to 3/4 cup confectionary sugar and 2 Tbs. coffee until desired drizzling consistency. Drizzle over warm pie. Serve warm.