

Pies

Fruit

Apple Pie

Using the brown paper bag is a sure way of having that perfect home-made American Apple Pie.

6 to 7 medium apples, peeled and sliced
3/4 cup sugar OR 1/2 cup sugar and
1/4 cup brown sugar
2 Tb. all-purpose flour
1 tsp. cinnamon
dash of salt

1 unbaked (9 inch) pastry shell

2 Tb. butter

CRUMBS:

1/2 cup sugar OR 1/4 cup sugar and
1/4 cup brown sugar
1/2 cup all-purpose flour
1/4 cup firm butter



In a large bowl, combine apples, sugar, flour, cinnamon and salt.
Spread in pastry shell.
Dot with butter.

CRUMBS:

In a small bowl, combine sugar and flour; cut in butter until mixture resembles fine crumbs.
Sprinkle crumbs on top of apples.

Bake in a preheated 400 degree oven for 45 to 60 minutes or until the apples are tender. Pie should be lightly browned. If pie is browning too fast cover top with aluminum foil.

Yield: 6 to 8 servings.

Variation: Pie can be baked in large brown paper bag, stapled, at 400 degrees for 1 hour and 15 minutes. Cool in bag for 10 minutes before un-wrapping.

NOTE: Crunchy Carmel Apple Pie: This contest winner took my apple pie and added 1/2 cup chopped pecans and 1/4 cup caramel ice cream topping. After baking sprinkle pie with the nuts and drizzle with the caramel on top. Cool on a wire rack and enjoy warm or at room temperature.