

Apple Recipes

APPLE CRUMB PIE

by Sara Jeanne

1 10" pastry

3 pounds of Windy Hill apples, pared, cored and sliced

2/3 cup sugar

1 tsp. cinnamon

3/4 cup flour

1/3 cup butter

Place prepared apples in pie shell. They should be mounded quite high.

Combine 1/3 cup sugar and cinnamon. Sprinkle over apples. Combine flour and remaining sugar and cut butter into this until mixture resembles fine crumbs. Sprinkle over apples, trying to cover them all.

Bake at 450 for 15 minutes. Reduce heat to 350 and continue baking for 45-50 minutes, or until juice of the apples is thick and bubbly.

Serve pie warm with cheddar cheese or ice cream.