

Desserts/Apple Pie

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- with a lid and shake to coat.
3. Fill (D), pinch sides of crust, decorate with left over crust (save enough dough to roll out a "little pie" for any nearby kids). If making crumb top, cut (E) together and spread over open top of filled pie crust. Otherwise, sprinkle some water followed by sugar on the top crust.
 4. Place in 425F oven, bake 10 minutes, reduce temperature to 325F and bake about 40 minutes more.

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From the kitchen of David and Jennifer Deaven

1. Mix (A) in large mixing bowl, add (B).
 2. Slice (C) about 5mm thick, place in mixing bowl, cover.
- Serving size: 6
2T butter
2T sugar
1/3C brown sugar
1/2C oatmeal
E: 1/2C flour
D: 2 crusts, for 10" pie, or single crust and (E)
1 pear
C: 4 granny smith apples
2T butter, chopped
B: 2T lemon juice
1/8t salt
1t nutmeg
1 1/2t cinnamon
2T corn starch
A: 3/4C sugar

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