

Apple Crumb Pie

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*5 - 7 (5 cups, sliced) tart apples
1 9-inch unbaked pastry shell
1/2 cup sugar
3/4 teaspoon ground cinnamon
1/3 cup sugar
3/4 cup all-purpose flour
6 tablespoons butter or margarine*

Preheat the oven to 400 degrees.

Peel and core the apples and cut into slices.
Arrange in the pie shell.

Mix 1/2 cup of sugar with cinnamon and sprinkle
over the apples.

Mix 1/3 cup sugar with the flour and cut in the
butter until crumbly. Put over the apples.

Bake for 35 to 40 minutes.

Per Serving (excluding unknown items): 1908 Calories; 71g Fat (32.4% calories from fat); 13g Protein; 318g Carbohydrate; 17g Dietary Fiber; 186mg Cholesterol; 720mg Sodium. Exchanges: 5 Grain(Starch); 5 Fruit; 14 Fat; 11 Other Carbohydrates.