

Apple Granola Pie

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Servings: 8

1 refrigerated pie crust

FILLING

4 (about 2 pounds) Granny Smith apples, peeled, cored and thinly sliced

1/2 cup golden raisins

1/3 cup + 2 tablespoons granulated sugar

2 tablespoons lemon juice

1/2 teaspoon ground cinnamon

2 tablespoons cornstarch

TOPPING

3/4 cup all-purpose flour

1/2 cup old-fashioned oats (not quick-cooking)

1/4 cup packed light brown sugar

1/4 teaspoon ground cinnamon

pinch salt

7 tablespoons cold unsalted butter, cut into small pieces

1/4 cup sliced almonds

Preparation Time: 25 minutes

Bake: 50 minutes

Preheat the oven to 400 degrees.

Unroll the crust and fit into a standard nine-inch pie plate. Flute the edge as desired and refrigerate while preparing the filling and topping.

For the filling: In a large bowl, combine the apples, golden raisins, 1/3 cup of the granulated sugar, the lemon juice and ground cinnamon. Toss to coat and let stand for 10 minutes.

For the topping: In a medium bowl, whisk together the flour, oats, brown sugar, cinnamon and salt. Cut the butter into the mixture with a pastry cutter or rub between your fingers until crumbly. Stir in the sliced almonds.

In a small bowl, combine the remaining two tablespoons of granulated sugar and the cornstarch. Sprinkle over the apple mixture and toss to combine. Pour the mixture into the crust, mounding slightly in the center. Cover with topping and transfer to the oven.

Bake for 25 minutes. Cover the pie with foil, reduce the oven temperature to 325 degrees and continue baking for 20 to 25 minutes, until the apples can be easily pierced with a small knife.

Cool at least 30 minutes before slicing.

Per Serving (excluding unknown items): 407 Calories; 20g Fat (42.5% calories from fat); 4g Protein; 56g Carbohydrate; 2g Dietary Fiber; 32mg Cholesterol; 108mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1 Fruit; 4 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	407	Vitamin B6 (mg):	.1mg
% Calories from Fat:	42.5%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	53.9%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	3.7%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	20g	Folacin (mcg):	22mcg
Saturated Fat (g):	10g	Niacin (mg):	1mg
Monounsaturated Fat (g):	4g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	32mg	% Refused:	0.0%
Carbohydrate (g):	56g	Food Exchanges	
Dietary Fiber (g):	2g	Grain (Starch):	1 1/2
Protein (g):	4g	Lean Meat:	0
Sodium (mg):	108mg	Vegetable:	0
Potassium (mg):	239mg	Fruit:	1
Calcium (mg):	33mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	4
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	5mg		
Vitamin A (i.u.):	415IU		
Vitamin A (r.e.):	97RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 407 **Calories from Fat:** 173

% Daily Values*

Total Fat 20g	30%
Saturated Fat 10g	48%
Cholesterol 32mg	11%
Sodium 108mg	4%
Total Carbohydrates 56g	19%
Dietary Fiber 2g	10%
Protein 4g	

Vitamin A	8%
Vitamin C	8%
Calcium	3%
Iron	7%

* Percent Daily Values are based on a 2000 calorie diet.