

Dutch Apple Pie

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*1 graham pie crust
1 large egg yolk, slightly beaten
5 1/2 cups cooking apples, peeled,
cored and sliced
1 tablespoon lemon juice (if using sweet
apples)
5/8 cup sugar
1/4 cup light brown sugar, firmly
packed
3 tablespoons flour
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
3/4 cup flour
1/4 cup sugar
1/4 cup light brown sugar
1/3 cup margarine, at room
temperature*

Preheat the oven to 375 degrees.

Brush the bottom and sides of the crust evenly with egg yolk. Bake on a baking sheet until light brown, about 5 minutes. Remove the crust from the oven.

In a bowl, combine the apples, lemon juice, 1/2 cup sugar, 1/4 cup brown sugar, three tablespoons of flour, salt, cinnamon and nutmeg. Mix well and spoon into the crust.

In a bowl, mix the remaining flour, sugar, brown sugar and butter with a fork until crumbly. Sprinkle evenly over the apples.

Bake on a baking sheet about 50 minutes or until the topping is golden and the filling is bubbly.

Cool on a wire rack.

Serve at room temperature.

Per Serving (excluding unknown items): 1943 Calories; 67g Fat (30.4% calories from fat); 16g Protein; 328g Carbohydrate; 4g Dietary Fiber; 213mg Cholesterol; 1276mg Sodium. Exchanges: 6 Grain(Starch); 1/2 Lean Meat; 12 1/2 Fat; 16 Other Carbohydrates.