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# Sour Cream Apple Pie II

Helen Furman

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

**2 tablespoons flour**  
**3/4 cup sugar**  
**1/8 teaspoon salt**  
**1 egg**  
**1 cup sour cream**  
**1 teaspoon vanilla**  
**1/8 teaspoon nutmeg**  
**2 cups finely sliced apples**  
**1 nine inch unbaked pie shell**  
**TOPPING**  
**1/2 cup sugar**  
**3/4 cup flour**  
**1/3 cup butter**  
**1 teaspoon cinnamon**

In a bowl, sift together the flour, sugar and salt.

In a bowl, combine the egg, sour cream, vanilla, nutmeg and apples. Add to the dry ingredients. Mix well.

Pour the mixture into an unbaked nine-inch pie shell.

Bake at 400 degrees for 15 minutes. Reduce the oven to 350 degrees.

Bake 30 additional minutes. Raise the oven to 400 degrees.

In a bowl, mix the sugar, flour, butter and cinnamon. Sprinkle the topping over the top of the pie.

Continue to bake for 10 additional minutes.

## **Dessert**

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*Per Serving (excluding unknown items): 2489 Calories; 115g Fat (41.0% calories from fat); 26g Protein; 347g Carbohydrate; 4g Dietary Fiber; 478mg Cholesterol; 1072mg Sodium. Exchanges: 5 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 22 Fat; 17 Other Carbohydrates.*