

PAPER BAG DUTCH APPLE PIE – 8 servings

½ Cup Sugar

1 Tbsp. Flour

1 tsp. Cinnamon

1 stick (8 Tbsp) butter

½ Cup Sugar

½ Cup Flour

7-8 apples

1 – 9 inch Pie Crust, unbaked

Move oven rack to the bottom position, removing additional racks. Preheat oven to 400 degrees.

To make the pie filling: Mix ½ cup sugar, 1 tablespoon flour and 1 teaspoon cinnamon in a large bowl. Peel, core, and dice 7 or 8 apples. Add to mixture and toss till coated. Put apple mixture into the unbaked pie crust.

To make the pie topping: Mix ½ cup sugar and ½ cup flour. Cut in 1 stick of butter with a pastry blender or two knives until the mixture is crumbly. Top the apples in the pie crust with this mixture.

Slip the pie pan into a brown paper grocery bag. Staple the bag closed or secure with metal paper clips. Set the bag on a cookie sheet if you want to make it easier to take out of the oven.

Bake on lowest rack for 1 hour at 400 degrees. Carefully remove from the oven and open the bag, using caution if there is steam. Take the pie out of the bag and cool on a wire rack for 1 hour before cutting and serving.

Refrigerate left-over pie. Great served warm with vanilla ice cream.



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