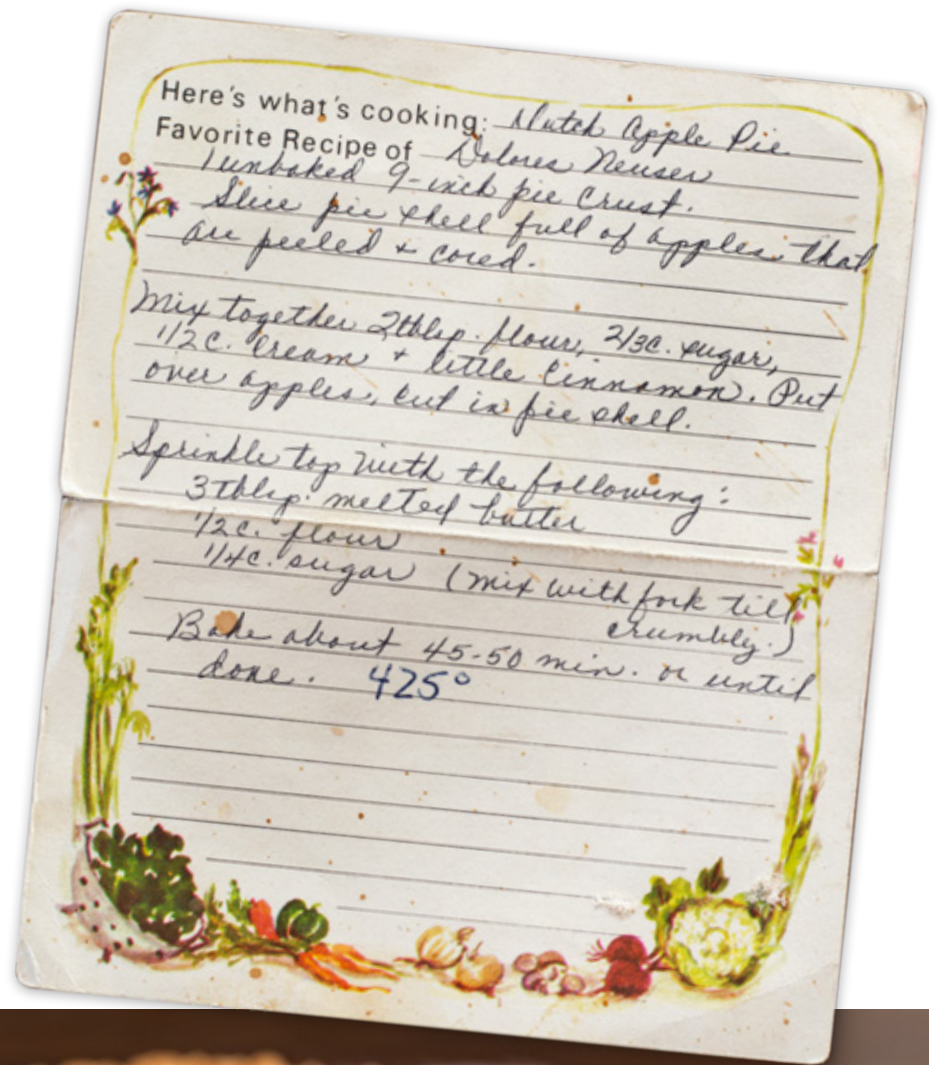


Dutch
Apple Pie
Recipe



Dutch Apple Pie Recipe

1 unbaked 9-inch Pie Crust

Slice pie shell full of apples that are peeled and cored.

Mix together:

2 tbsp. flour

$\frac{2}{3}$ C. sugar

$\frac{1}{2}$ C. cream

a little cinnamon

Put over apples, cut in pie shell

Sprinkle top with the following:

3 tbsp. melted butter

$\frac{1}{2}$ C. flour

$\frac{1}{4}$ C. sugar

Mix with fork until crumbly

Bake at 425 degrees for about 45-50 minutes or until done.

