



Apple Pie

from: **Jeff Jamison**

INGREDIENTS

- ♦ 3 cups apples (cored and peeled, each segment cut into 3 pieces)
- ♦ 3 tablespoons flour
- ♦ 2/3 cup sugar - white
- ♦ 1/8 teaspoon salt
- ♦ 1 egg
- ♦ 2 teaspoons vanilla extract
- ♦ 1 cup sour cream

- ♦ 1/3 cup flour
- ♦ 1/2 cup cold butter
- ♦ 1/3 cup sugar – 1/2 white, 1/2 brown
- ♦ 1 teaspoon cinnamon

DIRECTIONS

Mix together the 3 tablespoons flour, 2/3 cup white sugar and salt, and coat the apples in it all. Beat together the egg and vanilla, and add to the apple mix. Fold in the sour cream. Bake in the 9-inch pie shell for 40 minutes at 350 degrees.

Mix the topping while the pie bakes by cutting the cold butter into the 1/3 cup flour, 1/3 cup mixed sugars and cinnamon, until the texture is crumbly. (You can use all white sugar, but a little brown sugar makes it more attractive. You can also use all brown sugar, but it overwhelms the delicate flavors of the filling.)

Cover the baked pie with the topping and bake an additional 10-15 minutes.