

Apple Pie

Ingredients:

1 (9") Pie Crust
¾ cup Sugar
2 tbsp all-purpose Flour
⅛ tsp Salt
1 cup Sour Cream
½ tsp Vanilla extract
1 Egg
2 cups Apples, diced
⅓ cup Sugar
⅓ cup all-purpose Flour
1 tsp Cinnamon, ground
¼ cup chilled Butter, diced

Directions:

Preheat oven to 425° F.
Press the pie crust into and up the sides of a 9" pie plate.
In a medium bowl stir together the ¾ cup sugar, 2 tbsp flour and the salt.
Mix in the sour cream, egg and vanilla until smooth.
Add apples and stir to coat.
Pour the mixture into the pie shell.
Bake for 15 min then reduce the heat to 350° and continue baking for 30 more minutes.
While the pie is baking stir together ⅓ cup flour, ⅓ cup sugar and the cinnamon.
Cut in the butter until the mixture resembles crumbs.
After the 30 min baking time has passed, cover the top of the pie with the crumb topping and bake for another 15 min or until topping is lightly browned and apples are tender.
Let the pie cool, then refrigerate until chilled before serving.