

Paper-Sack Apple Pie

By Bonnie Gardner Sentinel Ranch, Nanton, Alberta

The crumb topping makes this a “higher” pie. Baked in a paper sack or bag, the pie is less likely to burn while cooking.

SERVES 6 TO 8

3 to 4 large apples

½ cup sugar

1/2 tsp ground nutmeg

2 tbsp flour

1 to 2 tbsp lemon juice

dash of salt

½ cup brown sugar

½ cup flour

¼ to ½ cup butter

1 unbaked single-crust pie shell

- Peel and slice apples. Combine sugar, nutmeg and 2 tablespoons flour. Sprinkle over apples and coat well. Spoon this mixture into unbaked pie shell. Sprinkle with lemon juice and add a dash of salt. Combine brown sugar, ½ cup flour and butter. Blend well and sprinkle over top of pie. Place in large brown paper bag and secure with clips. Bake at 425° F for 1 hour.

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