

Dutch Apple Pie

Ingredients

6-7 cups sliced apples
1/2 cup sugar
3 tablespoons flour
1 teaspoon cinnamon
1 9 inch unbaked pie shell

Topping:

1 cup flour
3/4 cup sugar
1/2 cup butter

Directions

In mixing bowl combine sugar, flour, and cinnamon. Stir in apples. Arrange in pie shell.

Topping:

Combine flour and sugar. Cut in butter until mixture resembles coarse crumbs. Sprinkle on apples.

Bake at 400 for 50-60 minutes or until apples are tender.

Cover lightly with foil if it browns too much.

