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# Best Apple Raisin Pie

*Sally Shannon*

*Nettles Island Cooking in Paradise - 2014*

**1 sheet refrigerated pie crust**  
**2 medium tart apples, peeled and thinly sliced**  
**1 tablespoon + 1/2 cup sugar, divided**  
**1 1/2 teaspoons ground cinnamon**  
**1/2 cup all-purpose flour**  
**1/4 cup chopped walnuts**  
**1/4 cup raisins**  
**1/4 cup butter, melted**  
**2 tablespoons egg, beaten**

Cut the pastry sheet in half. Repackage and refrigerate one half for another use. On a lightly floured surface, roll out the remaining half into an eight-inch circle. Transfer to a seven-inch pie plate. Flute the edges.

In a large bowl, combine the apples, one tablespoon of sugar and the cinnamon. Place in the crust.

In a small bowl, combine the flour, walnuts, raisins, butter, egg and remaining sugar. Spoon over the top.

Bake at 350 degrees for 50 to 55 minutes or until the topping is golden brown and the fruit is tender.

Cover the edges with foil, if necessary, to prevent too much browning.

## **Dessert**

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*Per Serving (excluding unknown items): 2851 Calories; 124g Fat (38.4% calories from fat); 29g Protein; 419g Carbohydrate; 12g Dietary Fiber; 312mg Cholesterol; 1331mg Sodium. Exchanges: 10 1/2 Grain(Starch); 1 1/2 Lean Meat; 4 Fruit; 23 1/2 Fat; 13 1/2 Other Carbohydrates.*