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# Grandma Anne`s Apple Pie

Sharon Wilner - New York

North American Potpourri - Autism Directory Service, Inc - 1993

## CRUST

1 cup sugar

1 cup flour

1 egg

1/2 cup margarine, melted

1/2 cup walnuts

## FILLING

1/2 cup walnuts

2 pounds peeled apples

1/2 cup raisins

1/2 to 3/4 cup jam (raspberry or strawberry)

1/2 cup sugar

1 teaspoon lemon juice

Preheat the oven to 350 degrees.

In a large bowl, combine 1/2 cup of walnuts, peeled apples, raisins, jam, sugar and lemon juice. Mix well. Pour the mixture into a nine-inch pie pan.

In another bowl, combine the sugar, flour, egg, margarine and 1/2 cup of walnuts. Mix well. Pour the crust mixture over the filling in the pie pan.

Bake for one hour.

## Dessert

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*Per Serving (excluding unknown items): 3920 Calories; 171g Fat (37.6% calories from fat); 54g Protein; 584g Carbohydrate; 27g Dietary Fiber; 212mg Cholesterol; 1152mg Sodium. Exchanges: 7 1/2 Grain(Starch); 4 1/2 Lean Meat; 11 1/2 Fruit; 30 1/2 Fat; 20 Other Carbohydrates.*