

Butterscotch Apple Crumb Pie

Fran Phillips

Local 1155 Women's Committee Cookbook, Alabama

*1 1/2 teaspoons lemon juice
4 cups tart cooking apples,
pared, cored & sliced
1/2 cup sugar
1/4 cup all-purpose flour
1 teaspoon cinnamon
1/8 teaspoon salt
1 nine-inch unbaked pie
shell*

TOPPING

*1 cup butterscotch morsels
1/4 cup butter
3/4 cup all-purpose flour
1/8 tablespoon salt*

Preheat the oven to 375 degrees.

In a large bowl, combine the lemon juice and apples. Toss until well coated. Stir in the sugar, flour, cinnamon and salt. Mix well. Turn into the pie shell.

Bake for 20 minutes.

Make the topping: In a saucepan, melt the butterscotch morsels and butter over hot (not boiling water). Stir until smooth. Remove from the heat.

Stir in the flour and salt. Blend until the mixture forms large crumbs. Crumble the mixture over the top of the hot apples.

Bake 25 minutes longer.

Per Serving (excluding unknown items): 1928 Calories; 53g Fat (24.3% calories from fat); 14g Protein; 360g Carbohydrate; 5g Dietary Fiber; 139mg Cholesterol; 1569mg Sodium. Exchanges: 6 1/2 Grain(Starch); 0 Fruit; 10 1/2 Fat; 17 1/2 Other Carbohydrates.