

Crunch Top Apple Pie

Gail Thiele

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

Servings: 6

6 medium cooking apples
1 ten-inch unbaked pastry shell
1 cup sugar
1 cup graham cracker crumbs
1/2 pint whipping cream
1/2 cup flour
1/2 cup chopped walnuts
1/2 teaspoon cinnamon
1/4 teaspoon salt
1/2 cup butter

Preheat the oven to 350 degrees.

Pare, quarter, core and slice the apples.
arrange the apples in an unbaked pastry shell.

In a bowl, mix together the sugar, graham cracker crumbs, flour, nutmeats, cinnamon and salt. Sprinkle the mixture over the apples. Melt the butter and pour evenly over the topping.

Bake for one hour.or until the apples are tender.

Serve at room temperature or chilled.

Decorate with the cream that has been beaten until stiff enough to put through a pastry bag, or spoon the whipped cream on each serving.

Per Serving (excluding unknown items): 562 Calories; 37g Fat (58.4% calories from fat); 6g Protein; 55g Carbohydrate; 1g Dietary Fiber; 96mg Cholesterol; 345mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 7 1/2 Fat; 2 Other Carbohydrates.