

Dutch Apple Pie

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*6 or 8 apples
1 cup brown sugar
1/2 cup white sugar
1/2 teaspoon cinnamon
3 tablespoons flour
1 cup sweet or sour cream*

Preheat the oven to 450 degrees.

Pare, core and quarter the apples.

In a bowl, mix the brown and white sugar, the cinnamon and the flour. Place half of the mixture in the bottom of an unbaked pie shell.

Arrange the apple quarters in rows on top of the sugar

In a bowl, mix the sweet or sour cream with the remaining sugar and flour mixture. Pour over the top of the apples.

Bake for 10 minutes. Reduce the heat to 325 degrees.

Bake for 45 minutes longer, until the apples are translucent and tender.

Per Serving (excluding unknown items): 1122 Calories; 3g Fat (2.4% calories from fat); 4g Protein; 286g Carbohydrate; 24g Dietary Fiber; 0mg Cholesterol; 57mg Sodium. Exchanges: 1 Grain(Starch); 8 1/2 Fruit; 0 Fat; 9 1/2 Other Carbohydrates.