

Rondas Apple Custard Pie

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Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 nine-inch pie shell
1 can (14 ounce)
sweetened condensed milk
1 1/2 cups sour cream
1/4 cup frozen apple juice
concentrate
1 egg
1 1/2 teaspoons vanilla
1/4 teaspoon cinnamon
3 to 4 medium apples,
sliced
2 tablespoons margarine
1 teaspoon cornstarch*

Preheat the oven to 375 degrees.

Bake the pie shell for 15 minutes. Cool.

In a bowl, beat the condensed milk, sour cream, egg and vanilla until smooth. Pour into the cooled pie shell.

Bake for 30 minutes.

In a skillet, cook the apples in butter until tender-crisp. Arrange the apples on the top of the custard.

In a saucepan, mix the cornstarch, cinnamon and 1/4 cup of apple juice concentrate over low heat until thickened. Drizzle the mixture over the apples.

Per Serving (excluding unknown items): 3074 Calories; 177g Fat (50.9% calories from fat); 53g Protein; 330g Carbohydrate; 16g Dietary Fiber; 469mg Cholesterol; 2076mg Sodium. Exchanges: 5 1/2 Grain(Starch); 1 Lean Meat; 4 Fruit; 1 Non-Fat Milk; 34 1/2 Fat; 11 Other Carbohydrates.