

# Apple Pie

**Oven Time:** 1 hour  
**Prep Time:** 30 minutes  
**Total Time:** 1 1/2 hours  
**Yields:** 8 Portions

**Categories**  
Dessert  
Vegetarian

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## Ingredients

### Filling

- 9 inch uncooked pie shell
- 8 Apples (peeled, cored and cut up)
- 1/2 cup White Sugar
- 1/4 cup Brown Sugar
- 1/4 cup Flour
- 1/2 tsp Cinnamon

### Topping

- 2/3 cup Flour
- 6 tbsp Brown Sugar
- 1/4 cup Margarine or butter
- 1/4 tsp Cinnamon
- 1/4 tsp Salt

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## Method

Preheat oven to 400F.

Mix together the filling ingredients and place filling in pie shell.

Mix next 4 ingredients for the topping. Cut in butter/margarine until crumbly. Sprinkle over filling.

Bake at 400°C for 10 minutes. Turn oven to 325°C and bake for another 50 minutes until apples are tender.

**Recipe Source:** Jean Pare Pies Cookbook