

# Apple Pie/Apple Crumble Pie



## Ingredients

### Sugar Pastry

1 lb flour  
10 oz Margarine  
8 oz Sugar  
2 Eggs  
4 Tbsp Milk for Crust

### Pie Filling

2 ½ lbs Apples  
1 tsp cinnamon  
½ Cup Sugar

### Crumble Topping (optional)

10 ½ oz Flour  
6 oz Brown Sugar  
7 oz Margarine

## Directions

### Directions for Apple Pie (Crust on Bottom and Top)

Preheat oven to 375°F.

Pastry - In a large bowl cream together the margarine, sugar and eggs until smooth. Gradually add flour and mix to a soft dough. Let the dough rest a little.

Pie Filling - Peel and core the apples. Place in a large saucepan with the sugar and cinnamon. Cook over a medium heat until apples are softer, but not mushy.

Divide pastry for bottom and top of pie. Roll out pastry on a floured surface. Place in pie plate or dish. Trim off the overhang. Place filling into crust.

Moisten edge with water to seal top crust. Roll out second piece of pastry and lay over the top. Press firmly to bottom crust at edge and trim away excess. Flute edge by hand. Use extra pastry to roll out and make leaves and shapes. Stick to crust using a little water.

Brush crust with milk and sprinkle with extra sugar. Bake in oven for about 45 minutes or until pie crust is golden brown.

### Directions for Apple Crumble Pie (Crust on Bottom, Crumble on top) (Makes 2 Pies)

Follow directions for apple pie, except divide the pastry into 2 equal amounts and place in 2 pie plates. Divide apples between both pies.

For crumble topping - Rub together flour, brown sugar and margarine between fingers until like bread-crumbs. Sprinkle over the top of the fruit filling in both pies. Bake 45 minutes or until golden brown.

