

APPLE SPICE CRUNCH PIE

(Courtesy Kathy Dennis)
Recipe from Jim's Aunt Sue Bailey 1980

Combine and pat into an ungreased 11 x 13 cake pan:

3 cups flour
4 tsps. sugar
1 tsp. salt
1 cup vegetable oil

Combine and spoon over unbaked crust:

1 cup sour cream
1 1/3 cup sugar
1/2 cup flour
2 tsps. cinnamon
6-8 cups slices apples
(or substitute 2 cans canned apples
Do not use apple pie filling as not enough apples and too sweet.)

Blend with pastry blender and sprinkle over the apple mixture:

2/3 cup flour
2/3 cup brown sugar—packed in cup
1 cup corn flakes or raisin bran
1 tsp. each cinnamon and nutmeg
1/2 cup butter—chopped into pea size pieces
Optional: 1/2 cup chopped nuts

Bake at 375 degrees for 40 minutes. Serve warm or cold. Great with ice cream or whip cream as a garnish.