

DEEP DISH APPLE PIE

SERVES 8

- 6 Granny Smith apples
- 1 cup sugar
- 1 stick butter
- 1 cup whipping cream
- 1 egg, beaten

TOPPING:

- 1 stick butter, melted
- 1 cup brown sugar
- 2 cups flour

Preheat oven to 350° F.

Peel, quarter and slice apples. Place apples into 2.5 quart deep casserole dish. Sprinkle sugar over apples. Cut butter into thin slices and lay over apples.

In a saucepan, combine whipping cream and egg. Cook over low heat, stirring constantly until it starts to boil. Pour egg mixture over apples.

Sprinkle with topping, bake for 1 hour.

TOPPING:

Combine butter and sugar, mix well. Add flour and blend until it looks like coarse meal. Sprinkle over apples.

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CUT ALONG
THIS LINE

FOLD ALONG
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