

September 29th Craft...

MOPS Apple Pie



Recipe:

3-cups sliced peeled apples (place in a gallon size zip lock bag)

MIX TOGETHER (OR PLACE IN A SANDWICH SIZE ZIPLOCK BAG):

1-cup sugar

3T flour

1/2 tsp cinnamon

1/4 tsp nutmeg (optional)

a splash of vanilla (optional)

3-T milk (optional)

1. Spray your pie tin with non-stick spray.
2. Place bottom piecrust in the tin, letting the crust hang over. Prick the bottom with a fork 3-4 times.
3. Pour the dry ingredients into the sliced apple bag. Seal bag.
4. Squish it around with your fingers until the apples are all coated. (Add vanilla or optional ingredients if you like.)
5. Open the bag and pour filling into the bottom crust.
6. (optional: Sprinkle with milk - - - about 3 tablespoons.)
7. Place 2 Tablespoons of little pats of butter on top of the filling.
8. Place the remaining piecrust on top of the filling, sealing and fluting the edge, and cutting vents with a butter knife or using mini cookie cutters.
9. Bake at 375 degrees for 40-45 minutes until golden brown.

Serves 4 to 8