

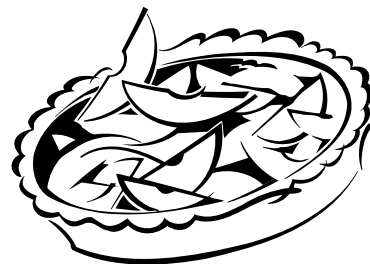
# Minnesota Apple Pie

## FILLING

6-8 apples – Haralson’s recommended, pared, cored, and thinly sliced (about 6 cups)  
1 c sugar  
2 T all purpose flour  
3/4 tsp. ground cinnamon  
dash of nutmeg  
pinch of salt  
2 T cold butter, diced into ¼ inch

## CRUST

1 T cream  
2 tsp. sugar  
Purchased or  
homemade  
pie crust



**Preheat oven to 400° F** (375°F if using a glass pie plate).

Prepare purchased or homemade crusts to fit a 9 inch pie pan. Ease one crust into the pan, trimming excess crust even to the edge of the pan. Reserve other crust, keeping it covered with plastic wrap to prevent drying.

Mix together in a small bowl: 1 c sugar, 2 T flour, ¾ tsp. ground cinnamon, a dash of nutmeg and a pinch of salt. Toss apples with the sugar and flour mixture to evenly coat the apples. Fill the pie crust with the apple mixture and dot with 2 T butter.

Top with the reserved crust. Trim this crust to allow an overhang of ½ inch. Tuck this excess under the bottom crust and press the two crusts together with fingers or a fork to seal together. Gently rub 1 T cream over the top of the pie and sprinkle evenly with 2 tsp. sugar. Cut several slits to allow steam to escape.

Bake in the lower third of the oven for 50 minutes or until golden and apples are cooked. (You may have to turn the pan to achieve even browning. Cover the top crust with foil if browning too quickly.)

Allow to cool for at least 30 minutes before cutting. Serve warm with ice cream or sweetened whipped cream.

# Minnesota Apple Crisp

## INGREDIENTS

1/3 c flour  
1/2 c brown sugar  
1/3 c old fashion oatmeal  
1 tsp. cinnamon  
¼ c butter – softened  
Optional: 1/4 c pecans, chopped  
5-6 apples - pared, cored and thinly sliced (about 6 cups)  
1/3 to 1/2 c maple syrup  
3/4 tsp. ground cinnamon  
dusting of nutmeg and cinnamon

**NOTE:** Quick and easy to prepare with students



Preheat oven to 375°F Lightly butter a 9x9 inch baking dish.

Mix together first six ingredients until crumbled and well combined. Set aside.

Place apples in the prepared baking dish and pour 1/3 to 1/2 c of maple syrup over the apples and sprinkle with light dusting of cinnamon and nutmeg. Evenly distribute the crumb mixture over the apples.

Bake 40 – 50 minutes or until apples are softened and juicy and the topping is golden and crisp.

Allow the crisp to settle for at least 20 minutes before serving to thicken the juices and keep the apples plump.

Allow to cool for at least 30 minutes before cutting. Serve warm with ice cream or sweetened whipped cream.