Tam's Deep Dish Dutch Apple Pie

FILLING:

3 lb Apples,(about 5 1/2 cups) peeled;cored,sliced 1/2 stick butter or margarine

1/4 c. Sugar 1/4 c. Brown sugar 1/3 c. All-purpose flour 1 tsp. Cinnamon 1/2 tsp. Nutmeg 1/2 tsp. Ground Ginger 1/2 tsp. Vanilla extract

Melt butter slowly and then add all ingredients, cook over low heat until apples are semi-soft, and mixture is thick, if it appears too thick add a tablespoon of apple juice or water. Mixture can be refrigerated overnight or used immediately. The syrup becomes similar to thin caramel.

TOPPING:

1/2 c. unsifted flour 1/2 c. light brown sugar 1/2 tsp. cinnamon 3 tbs. butter or margarine

TOPPING INSTRUCTIONS:

Cut in 3 tablespoons butter using a fork or pastry cutter, until mixture is crumbly, do not overwork. Set aside.

1 1/2 cups finely ground graham crackers 1 stick butter or margarine 1/2 tsp. ground cinnamon

1 tbs. sugar

In a small saucepan or the microwave, melt stick of butter. Place about 24 graham crackers in a plastic bag. Roll with a rolling pin until finely crushed. This may be done in small batches. Measure 1 1/2 cups of graham cracker crumbs into a medium bowl. Add 1 tablespoon sugar to

the graham crackers. Add the melted butter. Stir or blend together with your hands. Press into deep dish pie pan. Pour apple filling into crust. Spread the topping over the top and bake 20 to 30 minutes at 350 degrees until topping is browned.

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INSTRUCTIONS: PRINT ON CARDSTOCK AND CUT OUT.

THESE CARDS FIT A 4X6 RECIPE CARD BOX.

