

French Apple Pie

Servings: 8



Desserts

1 cup sugar
1/4 cup cornstarch
1/4 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 pinch salt
6 cups Granny Smith apples, peeled and thinly sliced
1 pie crust (9 inch)
Crumb Topping
1 cup flour
1/2 cup brown sugar
1/2 cup butter

Preheat oven to 350 degrees.

Mix sugar, cornstarch, nutmeg, cinnamon, and salt in a large bowl. Stir in apples. Pour ingredients into pie crust.

For crumb topping, mix all ingredients until crumbly.

Top pie and bake for 1 hour and 15 minutes. Cover pie with foil for final 15 minutes.

Per Serving (excluding unknown items): 443 Calories; 18g Fat (35.6% calories from fat); 3g Protein; 69g Carbohydrate; 31mg Cholesterol; 286mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Fruit; 3 1/2 Fat; 2 1/2 Other Carbohydrates.

Apple Pie Pork Chips

1 tbsp. Cinnamon Sugar
¼ tsp. fresh ground Nutmeg
¼ tsp. Vanilla Extract
½ cu. Diced Apples (fine dice)
⅛ cu. Finely chopped Pecans
pinch of Salt
1-2 tbsp. melted Butter
very thinly sliced, peeled apple
Hot pepper jelly
Sharp Cheddar Cheese

Preheat oven to ⁴⁰⁰350°

Dice Apple, mix with Pecans, Cinnamon Sugar, Nutmeg, Vanilla and Salt.

Place layer of Apple in baking dish, put Pork on top, cover with Apple mixture, cover with sliced Apple, baste with Butter.

Microwave Pepper Jelly until liquid, baste liberally.

Bake 20, 25 minutes depending on thickness of chop, baste with Jelly after each 10 minutes.

Turn on Broiler until Apples begin to brown, add Cheese on top until melted and bubbly.