



# Sour Cream Apple Pie

*Recipe from Executive Chef Terry Dox*

## Pie

2 cups sliced frozen apples	$\frac{3}{4}$ cup sugar
1 cup sour cream	$\frac{1}{4}$ teaspoon salt
2 tablespoons flour	1 egg
1 teaspoon vanilla	

Preheat oven to 400°. Mix sour cream, sugar, flour, salt, vanilla, and egg until well. Blended. Add apples. Pour into unbaked 8" pie shell and bake for 25 minutes.

## Topping

$\frac{1}{2}$ cup brown sugar	$\frac{1}{4}$ cup margarine
$\frac{1}{3}$ cup flour	

Mix together topping ingredients and sprinkle over top of pie. Bake pie 20 minutes longer. Cool and cut into 8 pieces.

*Included in Ruttger's Holiday Card Mailing 2003*