



## Kellie's Brown Bag Apple Pie

*425 oven for 1 hour - 9" pie plate*

### DIRECTIONS

1. Peel and chunk apples. Combine sugar, flour, and nutmeg: sprinkle over apples to coat. Spoon into unbaked pie shell. Drizzle Lemon juice over apples.
2. Combine topping ingredients, cut butter into mix until it's a crumble. Sprinkle over the apples.
3. Place pie into a heavy paper bag. Cover loosely, fold over edge to seal.
4. Bake for 1 hour in a 425 degree oven. Split bag to remove.
5. Notes: I use Crisco's recipe for pie crust. I really think the butter in topping is a bit much, so I will be cutting in half next time. As well, this pie would benefit from a 15 min browning out of the bag at the of the baking time. And IZ thinks it needs a touch of cinnamon on top!

### INGREDIENTS

1 Pie Crust

4-5 Baking Apples

½ Cup Sugar

2 T Flour

½ t Nutmeg

2 T Lemon Juice

Topping:

1/2 Sugar

1/2 Flour

8 T Butter

