

131 North Broad
Fremont, NE 68025
402-721-1354

Supersweet[®]
FEEDS

Dear Ruth;

Here is the recipe for the Harvest Apple Pie; a couple of hints - Wednesday was the first time I'd ever made it; I got the recipe from Singer Krumel. In the 9 inch pan the melted butter likes to run right off the top as it is quite mounded up; the ten inch would allow a little more surface or I guess you could make higher flutes around the 9 inch. I used walnuts but pecans or whatever would probably work. Raisins are optional; well not around here, Francis would have my neck.

if I left out the raisins.
I'm also sending you a
recipe for a Pumpkin
Strussel Pie that's quite
rich and somewhat
different.

Happy Holidays

Rita

P.S. I had to bake my pie
at a higher temp. since I
was rushed and I'm still
using the same stove I've
had for nearly 42 years.

The 30/40 minutes does
not seem quite long enough.
Next time I'm going to try
baking 30 minutes at 400°
and then reduce the heat and
bake another 30 minutes.

In the pumpkin pie be
sure the second crust is well
frozen or it will just glob up
when you try to crumble & mix
with other ingredients.

APPLE HARVEST PIE

6 cups sliced apples; pared & cored

1/2 cup raisens (optional)

3/4 cup sugar - 2 Tbsp. flour

1 tsp. cinnamon - - Toss together

and put into a 9 or 10 inch un-

baked pie crust. Sprinkle the

crunch topping over the apple

mixture: 1/2 cup sugar - 1/2 cup graham cracker

crumbs - 1/4 cup flour - 1/2 cup chopped nuts

1 tsp. cinnamon & dash of nutmeg. Over everything;

drizzle 1/3 cup melted butter.

Bake in 400 degree oven, 30 to 40 minutes.

