

# Sour Cream Apple Pie



9" Pie Crust (one crust)

Place the pie crust carefully in a pie dish (of the deep dish variety) and flute your edges in a pretty way. Preheat your oven to 400 degrees.

Pie Filling:

- 3/4 cup sugar
- 2 T flour
- 1 tsp vanilla
- 1 egg
- 1 cup sour cream
- 4 cups sliced, peeled apples

In a large bowl, cream together sugar, flour, vanilla, egg, and sour cream. Fold in the apples and pour into the pie dish. Bake for 20 minutes in a 400 degree oven.

For the delicious Pie topping, combine the following in a small bowl:

- 1/2 cup brown sugar
- 1/3 cup flour
- 1/4 cup butter

Mix together until the butter chunks are pea-sized; lower the oven heat to 350 degrees, sprinkle the topping over the pie and bake for 20-30 minutes longer.

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