

Brown Bag Apple Pie

From the Kitchen of Katie Hymas

Serves: 6-8

Prep Time: 30-45 min

Cook Time: 1 hr 45 min

Crust

- 1½ cups flour
- 1 teaspoon salt
- 1½ teaspoons sugar
- 2 tablespoons cold milk
- ½ cup oil

Mix the dry ingredients together in the pie tin. Add milk and oil and mix together. Press the crust into the bottom and sides of the tin.

Filling

- 6-7 apples, peeled and sliced
- ½ cup sugar
- ½ teaspoon cinnamon
- 2 tablespoons flour

Toss the sugar, cinnamon, and flour with the apple slices. Fill the pie crust with the apples.

Topping

- ½ cup flour
- ½ cup butter softened
- ½ cup sugar

Combine with the pastry blender and sprinkle over top of pie. Place pie in brown paper bag. Staple it shut. Bake at 350° for 1 hour 45 minutes.