

Swedish Apple Pie

Ingredients

sprinkle over 4 or 5 apples that you have peeled and cored and sliced

1 Tbsp sugar

1 tbsp cinnamon

mix together:

1 call purpose flour

1 C sugar

3/4 C margarine (i use butter) chopped up or can melt the butter

1 egg

pinch of salt

Directions :

1 Mix flour, sugar, margarine or butter, (either melted or cut up) egg and pinch of salt together. Put the 4 or 5 apples in a 9" glass pie pan, sprinkle the cinnamon and sugar over them, then pour batter over the apples and bake: 350 degrees for 45 minutes.

2 Have been asked whether to melt the butter or not, I didn't in this recipe, I spooned on the batter, some have and it still came out good, so I guess you can do it either way !