

Elizabeth Dole Apple Pie

6 Granny Smith apples
 2/3 c gran. sugar
 water
 2 T. cornstarch
 1 T. butter
 1/2 tsp cinnamon
 Pinch nutmeg

Topping

1/2 c flour
 1/2 c pecans
 1/4 c br sugar
 1/2 tsp cinnamon
 1/4 " ginger
 1/8 " mace
 1/4 c butter
 cut up

Pastery:

1/2 c butter softened
 1/3 c firmly packed br. sugar
 1/4 c flour
 1/2 c chopped pecans

Topping Filling: Combine apples, sugar & 1/2 c water in skillet. Simmer, cover, cook 5 min. Dissolve corn starch in 1/4 c water - stir into apple mix. Boil Cook 2 min. Remove & add butter, cinnamon & nutmeg. Cool.

Pastery Cream: butter & br sugar. Beat in flour & pecans. Press into 10" plate & refrigerate.

Topping: Combine flour, pecans & br. sugar, cinnamon, ginger & mace. Cut in butter to coarse crumbs. Set aside.

Heat oven to 425° Spoon filling into pie shell. Sprinkle with topping. Bake 10 min. Reduce heat to 375° & bake 30 min more.

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