





## **Apples**

### Served at the Inaugural Luncheon, 2013

#### **Ingredients**

- 1 pound apples, peeled, cored, sliced thin
- 3 ounces sugar
- 1/4 tablespoon cinnamon
- 1 1/2 tablespoon corn starch
- 1/4 teaspoon vanilla

#### **Preparation**

- 1. Combine all ingredients in a mixing bowl.
- 2. Layer the apples tightly into pie dough until full, this will be piled higher then the sides of the shell. The apples will drop as it is baked.
- 3. Top each pie with cinnamon crumble and bake at 350° F for 25-30 minutes.

# Additional Information

Course:

1 of 1 2/27/2015 6:00 PM