

DRINKS & DESSERT

Brown Bag Apple Pie

We're talking a heavy grocery-store brown paper bag! Grab your stapler. This is from Melanie D's Aunt Elaine.

Dough:

1 1/2 cups flour
1 teaspoon salt
1 1/2 teaspoons sugar
2 tablespoons milk
1/2 cup canola oil

Mix all ingredients together and press into a 9" pie tin.

Filling:

4 cups sliced apples
1/2 cup sugar (if using tart apples, add more)
3 tablespoons flour
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon

Mix all dry ingredients together and toss with apples. Pour apples into pie crust.

Topping:

1/2 cup flour
1/4 cup butter, softened
1/2 cup sugar

Mix and sprinkle over pie.

Bake at 350°F in a brown paper bag sealed with staples or safety pins. **NO PEEKING!**
Bake for 1 hour 45 mins. Allow to cool before serving.

Serving Suggestion: Vanilla ice cream, of course!