

## Swedish Apple Pie by Food Storage Moms

### Swedish Apple Pie Filling:

8-10 peeled, cored, sliced apples

Press the apples down in a greased pie pan.

Sprinkle apples with 1 tablespoon sugar and 1 tablespoon cinnamon

### Swedish Apple Pie Crust:

Mix all the ingredients together. Spread mixture over the apples. (It will be thick)

1-1/2 sticks butter (3/4 cup)

1-1/2 cups sugar

Pinch of salt

1-1/2 cups flour or 1-1/2 cups freshly ground whole wheat flour

1 egg

3/4 cup pecans (optional)

I sprinkle a cinnamon-sugar mixture over the crust.

Bake @ 350 degrees for 45-50 minutes. Serve with a little whip cream (yep, I always have Gossner's shelf stable whip cream in the pantry...and one or two in the refrigerator ready to whip). You could also serve with a scoop of vanilla ice cream... Gotta love it!

This can be prepared in a 9-inch by 13-inch pan, just adjust the ingredient amounts.