

from the kitchen of Frances Milton  
Paper Bag Apple Pie

1 unbaked 9 in. pastry shell

3 or 4 lg. apples (about 2½ lbs)

Filling: ½ c sugar

2 T flour

½ t. cinnamon or nutmeg

2 T lemon juice

Topping: ½ c. sugar

½ c. flour

½ c - 1 stick butter - chunk apples.

Bon Appetit!

Mix in a bowl (w/ <sup>except</sup> lemon juice) sprinkle over  
apples. Toss to coat well, put in pie shell  
+ sprinkle w/ lemon juice.

Mix sugar & flour in bowl, cut in butter -  
then sprinkle over apples to cover top.

Slide pie into heavy paper bag - fold  
open end over twice + fasten w/ paper clips.

Bake @ 425° over 1 hour.