

The Disappearing Apple Pie

My mother, Donna Cooper, is a wonderful pie maker. She has won blue ribbons for her apple pies. She always made two apple pies at a time. BUT at supper or on Sunday dinner, there would only be one pie for the family of 7 to eat. My father could never figure out what happened to the other apple pie. Then one day he finally asked Mom "where does that other apple pie go?" Mom said, "I take it to whomever is sick, having a problem or might just need a friend to listen. An apple pie goes a long way in making people feel better." So the mystery was solved and the tradition continues to this day.

Donna's Apple Pie Recipe

2 pounds peeled and slice apples (either Macintosh, Ida Reds, Jonathon or a mixture), Mix into the apples 2 tablespoons corn starch, 1 1/2 cups sugar and 1 teaspoon cinnamon. Place apples in 9 inch piecrust and sprinkle 1/2 teaspoon cinnamon on top of apples. Either place a pie crust on top of apples or make a crumble topping by mixing 1/2 cup flour, 1/4 teaspoon oleo, 1/2 teaspoon cinnamon, 1/4 teaspoon ginger, 1/8 teaspoon nutmeg. Place crumble mixture on top of apples. Bake one hour in a 350 degree oven. Cool and serve. (hint: rub some corn starch on the bottom pie crust before putting the apples in and the crust will not get soggy)

Karla Moose
Shepherd, Michigan