

Dutch Apple Pie -- the crust is sweeter than American pie and the apples are not as sweet. This recipe is not quite all Dutch but the best equivalent that I can give.

Crust

3 cups flour
3 tablespoons granulated sugar
1/2 cup butter or margarine
1 8-ounce container sour cream

Filling

8 large apple--use an apple that is not too sweet
3/4 cup sugar
1 tablespoon lemon juice
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ginger
Apricot jam (or fruit spread)

Prepare crust: In large bowl combine flour & sugar. Cut in butter until the mixture resembles coarse crumbs. Stir in sour cream until blended. Refrigerate dough at least 1 hour until easy to handle.

Prepare filling: Peel and core apples, cut into slices. In large bowl combine apples with sugar and spices and lemon juice. Set aside.

Roll out 2/3 of dough to fit a spring form pan or deep dish pie plate. Fill with apple mixture.

Roll rest of dough out to fit on top of apples. (or You can also make strips for the top.) Bake at 350 for 50 minutes or until crust is golden brown. 10 minutes before pie is finished baking spread apricot jam (or fruit spread) over the top and finish baking.