

with peanut brittle.
MOLASSES APPLE PIE
 2 cups sugar
 2 tablespoons flour
 1 cup molasses
 1 cup chopped pecans
 1 cup raisins
 1 cup (1 can) sliced apples, drained
 Pastry for 9-inch pie (2 crust)
 Mix dry ingredients together. Sprinkle half of mixture over bottom crust. Mix remainder with rest of ingredients. Put in lined pie plate. Bake with top crust. Bake in very hot oven (450 degrees) 15 minutes; reduce heat to 350 degrees and continue baking. 30 to 35 minutes.

FRENCH APPLE PIE
 1 cup (1 can) sliced apples
 1/2 cup sugar
 1/2 teaspoon cinnamon
 1/4 teaspoon nutmeg

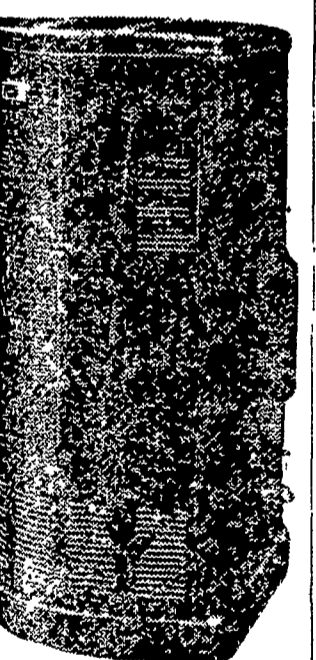
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1/4 teaspoon salt
 2 tablespoons flour
 1/3 cup seedless raisins
 1 tablespoon chopped citron
 1 teaspoon lemon juice
 1 tablespoon butter or margarine
 Pastry for 2-crust 9-inch pie

Arrange half of apples in pastry-lined pie pan. Mix sugar with next 7 ingredients and sprinkle half over apples. Cover with remaining apples and sprinkle remaining sugar mixture on top. Dot with butter. Cover with top crust and bake in a hot oven (425 degrees) 45 to 55 minutes. Meanwhile make a glaze by mixing 1/2 cup sifted confectioners' sugar, 1 tablespoon scalded milk and 1/4 teaspoon vanilla. Spread on top crust while pie is still hot.

APPLE CREAM PIE FILLING:

1/2 cup sugar
 1/2 teaspoon cinnamon
 1 tablespoon flour
 2 1/2 cups (1 can) sliced apples
 Pastry for 9-inch pie (1 crust)
 Mix dry ingredients together. Sprinkle half of mixture over bottom crust. Add apples mixed with remainder

of dry ingredients. Bake in hot oven (425 degrees) 20 to 25 minutes. Top with cream filling and meringue. Brown in slow oven (325 degrees) about 15 minutes.

CREAM FILLING:

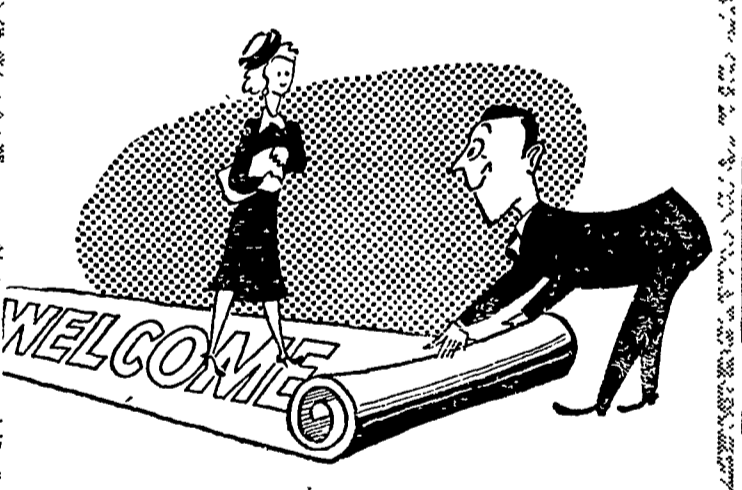
1/2 cup sugar
 1/4 teaspoon salt
 2 tablespoons cornstarch
 3/4 tablespoon flour
 2 1/2 cups milk
 2 egg yolks
 1 tablespoon butter
 1 teaspoon vanilla
 Mix dry ingredients in sauce pan. Stir milk into dry ingredients gradually. Cook over moderate heat, stirring constantly until mixture thickens and boils. Boil 1 minute. Remove from heat. Stir a little into yolk. Blend into hot mixture. Boil 1 minute more in saucepan, stirring constantly. Remove from heat. Blend in butter and vanilla. Make meringue by beating 2 egg whites with 1/4 cup sugar added gradually until stiff enough to hold peaks.

SPICY SOUR CREAM APPLE PIE

1 cup graham cracker crumbs (about 12 crackers)
 2 tablespoons sugar
 1 teaspoon cinnamon
 1/4 cup butter, melted

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2 1/2 cups (1 can) sliced apples
 1/2 cup brown sugar
 1 pint dairy sour cream
 1/2 teaspoon cinnamon
 1/4 teaspoon nutmeg
 2 tablespoons flour
 3 tablespoons brown sugar
 1 egg
 Mix together cracker crumbs, sugar, cinnamon and melted butter. Press evenly into a 9-inch pie plate; chill. Place apples and brown sugar in saucepan. Bring to the boiling point, stirring constantly; lower heat and simmer, about 5 minutes, or until apples are tender. Remove from heat. Drain well. Mix sour cream, cinnamon, nutmeg, flour, brown sugar and egg until smooth and well blended. Pour half of the

sour cream mixture into chilled crumb crust. Arrange drained apple slices over sour cream mixture, reserving 6 slices for garnish. Top with remaining sour cream mixture. Arrange remaining apple slices on top. Bake in a hot oven (400 degrees) until sour cream mixture is set about 10 to 12 minutes. Chill and serve.

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