

CANDIED APPLE PIE

6 c. tart apples, thinly sliced
3/4 c. sugar
4 T. flour
1/4 tsp. salt
6 T. butter

2 T. lemon juice
1/2 c. brown sugar, firmly packed
2 T. cream
1/2 c. chopped pecans

Preheat oven to 400°. Prepare your favorite pie crust recipe. Combine apples with sugar, flour and salt and toss lightly. Put in pie shell. Dot with 2 tablespoons butter and sprinkle with lemon juice. Roll out remaining pastry for top crust. Cover pie and cut slits in it to allow steam to escape. Bake at 400° for 55 minutes. Melt 4 tablespoons butter in saucepan; stir in brown sugar and cream. Heat to boiling. Remove from heat and add pecans. Spread sugar mixture over top of pie. Return to oven and bake for 5 minutes longer until topping bubbles.