



Recipe for: Sour Cream Apple Pie

(Recipe can be easily doubled.)

- 1 unbaked pie shell
- $\frac{3}{4}$ c. sugar (I often cut back to $\frac{1}{2}$ c. sugar.)
- 2 Tb. flour
- 1 tsp. vanilla
- 1 egg
- 1 c. sour cream
- 2 c. finely chopped apples

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Mix flour and sugar well.
Add vanilla and egg. Mix well.
Add sour cream and stir.
Add apples and stir.

Pour into unbaked pie shell and bake in 325 degrees oven for 15 minutes.

Remove and cover with the following that have been blended with a fork:

- $\frac{1}{4}$ c. sugar
- $\frac{1}{4}$ c. flour
- $\frac{1}{4}$ c. butter
- 1 tsp. vanilla

Bake until brown, about 1 hour