

## **Karleen's Famous Apple Pie**

*Easy & delicious...smells wonderful!*

Submitted by: Karleen B

### Ingredients:

1 frozen pie shell

### Filling:

6 to 8 Jonathan Apples (or your favorite)

½ cup sugar

1 teaspoon ground cinnamon

½ teaspoon Goodman's Cinnamon

½ teaspoon Goodman's Almond

### Topping:

½ cup sugar

¾ cup flour

Ground cinnamon

1/3 cup butter

½ teaspoon Goodman's Burnt Sugar

Quantity: makes one pie

### Preparation:

Quarter apples and remove core. No need to peel. Cut quarters into thin slices and place in bowl. Mix sugar, cinnamon and Goodman's Cinnamon & Almond into apples. Arrange mixture in pie shell until heaping.

Put topping ingredients in a bowl. Cut butter into sugar and flour until crumbly. (A pastry blender or fork works well.) Sprinkle over top of apples. Bake at 400 degrees for 40 to 50 minutes. May need to lay foil loosely over pie so topping doesn't get too brown. Remove from oven and let cool. Great with ice cream or whipped topping.