

An Apple Pie Sure To Please

(NAPSA)—What may be the season's best one-crust apple pie recipe, Brown Butter Creamy Apple Pie, is easy to make and easy to take to a family get-together or pot luck. The frozen crust comes in a portable tin that is oven ready, and preparing the apple filling and streusel topping requires little work, but is sure to impress.



Brown Butter Creamy Apple Pie

1 Pillsbury® Pet-Ritz® frozen pie crust

Filling

¼ cup butter or margarine

½ cup granulated sugar

1 egg

2 tablespoons all-purpose flour

1 teaspoon vanilla

5 cups sliced peeled Granny Smith apples (5 medium)

Streusel

½ cup all-purpose flour

¼ cup granulated sugar

¼ cup firmly packed brown sugar

¾ teaspoon ground cinnamon

¼ cup firm butter

- 1. Heat oven to 400°F. Place cookie sheet in oven to preheat.**
- 2. In 1-quart saucepan, cook ¼ cup butter over medium heat until melted and lightly browned, stirring constantly. Cool completely, about 15 minutes.**
- 3. In large bowl, beat ½ cup granulated sugar and egg with wire whisk until light and fluffy. Beat in 2 tablespoons all-purpose flour and 1 teaspoon vanilla. Beat in cooled butter. Gently stir in apples. Pour into crust-lined pan.**
- 4. In medium bowl, stir together all streusel ingredients except butter. With pastry blender or fork, cut in ¼ cup butter until mixture looks like coarse crumbs. Sprinkle over apples.**
- 5. Bake 20 minutes. Reduce oven temperature to 350°F and cover edge of crust with strips of foil to prevent excessive browning. Bake an additional 40 to 50 minutes or until apples are tender and crust is golden brown. Cool 2 hours.**

Serve with whipped cream or ice cream if desired. 8 servings.

Baker's Tip: A special apple pie spice packet is in specially marked Pillsbury Pet Ritz pie crust packages. You can combine the pre-measured spices with apples and sugar for a terrific apple pie.