

# Fall For Apple Pie



(NAPSA)—This flavorful harvest pie combines tangy apples and golden raisins with a delicious crunchy topping. Best yet, it's easy to make. The frozen pie crust is ready to bake in its own disposable pan, making this an ideal dessert to bring to fall get-togethers or casual weeknight meals.

## Cinnamon-Raisin Apple Crisp Pie

**1 Pillsbury Pet-Ritz frozen deep dish pie crust**

**$\frac{1}{2}$  cup granulated sugar**

**3 tablespoons all-purpose flour**

**$\frac{3}{4}$  teaspoon ground cinnamon**

**$\frac{1}{4}$  teaspoon ground nutmeg**

**4 cups thinly sliced peeled apples**

**$\frac{1}{2}$  cup golden raisins**

### **Topping**

**$\frac{1}{2}$  cup old-fashioned oats**

**$\frac{1}{2}$  cup packed brown sugar**

**$\frac{1}{2}$  cup all-purpose flour**

**$\frac{1}{4}$  cup butter or margarine**

**$\frac{1}{4}$  cup chopped walnuts**

**Heat oven to 400° F. Place cookie sheet on oven rack.**

**In large bowl, stir together granulated sugar, 3 tablespoons flour, cinnamon and nutmeg. Stir in apples and raisins; toss to coat. Spoon into frozen pie crust.**

**In medium bowl, mix topping ingredients except walnuts with pastry blender or fork until crumbly; stir in walnuts. Sprinkle over filling.**

**Bake on cookie sheet 20 minutes. Place sheet of foil over pie to prevent excessive browning. Bake 20 to 30 minutes longer or until filling is bubbly and topping is golden brown. Cool at least 30 minutes before serving. 8 servings.**

**Tip: If preparing recipe with the Apple Spice Packet (included with Pet-Ritz pie crust packages for a limited time during Fall 2005), eliminate flour, cinnamon and nutmeg.**

**High Alt. (3500-6500 ft): Increase second bake time to 30-40 min.**