

Fish Market Apple Pie

Crust

1¾ cups sifted all-purpose flour	½ teaspoon salt
¼ cup sugar	⅔ cup butter
1 teaspoon ground cinnamon	¼ cup water

Filling

1 egg	2 teaspoons vanilla
1½ cups dairy sour cream	2½ pounds McIntosh apples, pared, quartered, cored and sliced
1 cup sugar	Topping (recipe follows)
¼ cup all-purpose flour	
½ teaspoon salt	

1. Combine flour, sugar, cinnamon and salt in a large bowl. Cut in butter with a pastry blender until mixture has the consistency of coarse meal. Sprinkle in just enough of the water to moisten the dough. Gather dough into a ball.
2. Preheat oven to very hot (450°F).
3. Roll out dough on a lightly floured surface to a 12" round; fit into a 10" pie plate. Turn under overhanging pastry flush with rim; flute to make a stand-up edge. Refrigerate until ready to fill.
4. Beat egg slightly in a large bowl. Stir in sour cream, sugar, flour, vanilla and salt until mixture is smooth. Add sliced apples, stirring gently just to coat. (Paring and slicing apples into cream mixture helps retard browning.) Spoon filling into shell.
5. Bake in preheated very hot oven (450°F) for 10 minutes. Lower heat to moderate (350°F) and bake 35 minutes longer.
6. While pie bakes, prepare Topping.
7. Remove pie from oven. Sprinkle topping evenly over filling. Return pie to oven.
8. Bake in a moderate oven (350°F) for 15 minutes or until topping is lightly browned. Cool pie on wire rack.

Topping

½ cup (1 stick) butter	3 teaspoons ground cinnamon
½ cup flour	¼ teaspoon salt
⅓ cup sugar	1 cup chopped walnuts
⅓ cup firmly packed light brown sugar	

Combine all ingredients in a small bowl; blend well.