

■ ■ ■ WILMA'S APPLE PARMESAN PIE ■ ■ ■



FILLING

| | | | |
|-------|----------------|-------|----------|
| 10 | Apples, sliced | 1 TBL | Cinnamon |
| 1 TBL | Lemon Juice | 1 TBL | Butter |
| ¼ CUP | Brown Sugar | ¼ TSP | Ginger |
| 2 TBL | Flour | | |

Mix filling ingredients together. Line the bottom of a pie pan with pie crust (you can use a store bought one, or make a crust from scratch). Fill the pie crust with the filling.

TOPPING

| | |
|-------|-------------------------|
| 8 TBL | Butter |
| ¾ CUP | Sugar |
| ¾ CUP | Flour |
| ½ CUP | Parmesan Cheese, grated |

Cube the butter into ¼" chunks. Mix lightly with the dry ingredients. Sprinkle the dry topping over the apple filling mixture, covering the filling evenly.

Bake at 375° for 1 hour, or until the top is golden brown and bubbly.