



## FRENCH APPLE PIE

1. Make enough pastry for the bottom crust only, for a deep dish ceramic pie plate, about 9”.
2. Mix 2 tablespoons flour, ½ cup brown sugar, ½ cup granulated sugar, and 1 tablespoon butter together to thoroughly blend the ingredients. Spread half the mixture on the unbaked bottom pie crust.
3. Fill the crust with sliced tart, peeled apples. Add the rest of the sugar mixture evenly over the apples, + ½ cup of cream, evenly over all.
4. Bake on the bottom shelf of the oven for 15 minutes at 450 degrees, then move to the middle shelf and baked 30-40 minutes more at 350 degrees. Cool slightly before serving with additional cream or ice cream. Serves 5-6.

This pie recipe is adapted from a former Courier-Journal columnist, Dorothy Ritz, whose “Home Line” ran in the C-J back in the 1950’s and 1960’s.