



Apple Streusel Mince Pie

Ingredients:

- 3 all-purpose apples, pared and thinly sliced
- $\frac{1}{2}$ cup plus 3 tablespoons unsifted flour, divided
- 2 tablespoons margarine or butter, melted
- 1 (9-inch) unbaked pastry shell
- 1 jar ready-to-use mincemeat (regular *or* brandy & rum)
- $\frac{1}{4}$ cup firmly-packed light brown sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{3}$ cup cold margarine or butter
- $\frac{1}{4}$ cup chopped nuts

Directions:

- In large bowl, toss apples with *3 tablespoons* flour and melted margarine; arrange in pastry shell. Top with mincemeat.
- In medium bowl, combine remaining $\frac{1}{2}$ cup flour, sugar and cinnamon; cut in cold margarine until crumbly.
- Add nuts; sprinkle over mincemeat.
- Bake in lower half of 425° oven for 10 minutes. Reduce oven temperature to 375°; bake 25 minutes longer or until golden.
- Cool. Garnish as desired.

Yield: One 9-inch pie