

New England Maple Apple Pie

Ingredients:

- 1 (9-inch) unbaked pastry shell
- 2 pounds all-purpose apples, pared, cored and thinly sliced (about 6 cups)
- $\frac{1}{2}$ cup plus 2 tablespoons unsifted flour, divided
- $\frac{1}{2}$ cup pure maple syrup
- 2 tablespoons margarine or butter, melted
- $\frac{1}{4}$ cup firmly-packed light brown sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{3}$ cup cold margarine or butter
- $\frac{1}{2}$ cup chopped nuts

Directions:

- Place rack in lowest position in oven; preheat oven to 400°.
- In large bowl, combine apples and *2 tablespoons* flour.
- Combine syrup and melted margarine. Pour over apples; mix well. Turn into pastry shell.
- In medium bowl, combine remaining $\frac{1}{2}$ cup flour, sugar and cinnamon; cut in cold margarine until crumbly. Add nuts; sprinkle over apples.
- Bake 10 minutes. *Reduce oven temperature to 375°*; bake 35 minutes longer or until golden brown.
- Cool slightly. Serve warm.

Yield: One 9-inch pie