

Pie for Thought A Thanksgiving Family Tradition

Pie, especially apple pie, has been a long standing Thanksgiving tradition in my family.

My Mom makes an amazing traditional, double crust Dutch apple pie – a secret family recipe passed on to her by my Grandmother, a mother of 13 children, who was one of the best bakers I have ever known.

My family also passes along something else – the inability to write down our recipes because we always cook from our head.

My Dad's mom has her own version of Dutch apple pie, which I've enjoyed at a number of family feasts. She, too, never wrote down recipes and I've tried for years to capture its essence.

One day, I stumbled across this Dutch apple pie recipe, which is as close as I have ever come to recreating this delicious, warm Thanksgiving dessert. From my family's "conceptual" recipe book to yours - Enjoy!

Leisa's Dutch Apple Pie

1. Preheat oven to 450 degrees.
2. Prepare sufficient pastry and line a nine inch pie plate. Trim and flute edge but do not prick the dough.
3. Beat the following ingredients with a rotary beater until smooth:
 - 3 tablespoons flour
 - $\frac{3}{4}$ cup granulated sugar
 - 1 cup thick dairy sour cream (light sour cream can be substituted, but fat-free is not thick enough)
4. Arrange 5 cups of peeled apple quarters attractively in the pie shell. Pour sour cream mixture ovetop.
5. Back in 450 degree oven for 15 minutes, reduce heat to 350 degrees and bake for 35 to 40 minutes, or until fruit is tender and filling is set.
6. Sprinkle $\frac{1}{4}$ cup of lightly packed brown sugar over hot pie. Broil pie for 2 to 3 minutes or until sugar is melted.
7. Serve warm and enjoy!

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