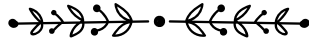


# Swedish Apple Pie

*Submitted by Alice Clune, St. Patrick Catholic Church*



## INGREDIENTS:

- Peeled, sliced apples. enough to fill 2/3s of a pie pan
- 1 tablespoon sugar and 1 teaspoon cinnamon
- 3/4 cup melted butter
- 1 cup sugar
- 1 cup flour
- 1 egg
- 1/4 cup chopped nuts
- pinch of salt

## DIRECTIONS

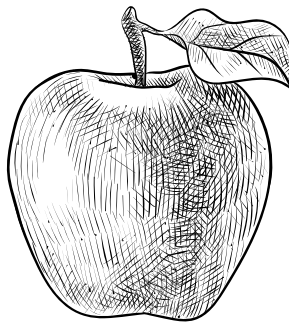
Fill pie pan 2/3 full of peeled, sliced apples.

Sprinkle with 1 tablespoon sugar and 1 teaspoon cinnamon

In a small bowl, combine melted butter, sugar, flour, egg, chopped nuts, salt.

Pour over apples.

Bake 350 degrees for 45 minutes or until golden brown



*Tip: Make these on the feast day of St. Lucy, December 13.*