

## Sour Cream Apple Pie

1 egg  
1 ½ C sour cream  
3 T flour  
1 C sugar  
¼ t. salt  
½ t. vanilla

3 C sliced apples  
1 9 inch unbaked pie shell

½ C brown sugar  
¼ C butter, softened  
1/3 C flour

1. Beat egg
2. Stir in sour cream, 3 T flour, sugar, salt, and vanilla
3. Add apples and mix.
4. Pour into unbaked pie shell.
5. Bake at 400 degrees for 30 minutes
6. Mix brown sugar, butter and 1/3 C flour until crumbly. Sprinkle on top of the pie.  
Reduce oven temperature to 350 degrees. Bake pie for 15 minutes longer.

Makes 6-8 servings.

Beth Mitchell Placek gave me this recipe many years ago. Love, Mom