

## Sour Cream Apple Pie

### Ingredients:

#### *Topping:*

3 Tbsp. unsalted butter, softened  
¼ c. plus 2 tablespoons sugar  
1 tsp. cinnamon  
2 Tbsp. flour

#### *Filling:*

1 ⅓ c. sour cream  
⅔ c. sugar  
¼ tsp. salt  
2 tsp. vanilla  
2 large eggs  
3 Tbsp. all-purpose flour  
4 or 5 large Granny Smith apples, peeled, cored, and thinly sliced

### Directions:

1. Preheat oven to 350°F. Pie crust: You can make your own, or use a pre-made one from the refrigerator section of the grocery store. Fit crust into a deep-dish 9" or 10" pie plate and chill.
2. To make the topping: In a bowl, blend the butter, sugar, cinnamon, and flour until the mixture is combined well. Cover and chill the topping.
3. To make the filling: Whisk together the sour cream, sugar, salt, vanilla, eggs, and flour until the mixture is smooth. Add the peeled, cored, and thinly sliced apples and stir the filling and apples together.
4. Spoon the filling into the chilled shell and crumble the topping evenly over it. Bake the pie on a baking sheet in the middle of a pre-heated oven for 1 to 1¼ hours. (You might need to put a bit of tinfoil on top of the pie during the last 15 minutes to prevent the top from burning.) Transfer it to a rack and let it cool completely. Dig in!