

INGREDIENTS

Filling:

2 to 2 1/2 lbs. of granny smith apples
(peeled, cored and sliced)

1/2 cup sugar

2 tbs. cinnamon

1 tsp. flour

Crust:

1 - 1/2 cups flour

1 tsp. sugar

1 tsp. salt

1/2 cup oil (vegetable/canola)

1/4 cup milk

Topping:

1 stick of butter, room temperature

1/2 cup flour

1/2 cup sugar

DIRECTIONS

Filling:

1 Mix ingredients and put aside so the sliced apples can soak up the sugar cinnamon.

Crust:

1 Combine flour, sugar and salt in the pie shell.

2 In a 2 cup glass measuring cup, mix together the oil and milk. Pour the mixed oil and milk into the pie shell, and stir into the flour mixture til it is dough.

3 Use the palm of your hand and press the dough mix to form the pie crust.

4 Put apple slices on top of pie crust.

Topping:

1 Crumble all together and put on top of apples.

2 Bake at 325° F for 1 hour or more.

3 Sprinkle cinnamon on top when you take it out.