

**Makes 6 to 8 Servings**

Use: Chantal® 9" Classic Pie Dish and 3 Piece Ring Bowl Set

## Sour Cream Walnut Apple Pie

Recipe by Lori Koehler

### Ingredients:

Use prepared pie crust

*For Filling:*

¾ cup sour cream

1 egg

⅓ cup sugar

1 teaspoon vanilla

1 tablespoon flour

1½ teaspoon cinnamon or

2 teaspoons apple pie spice  
if preferred

6 to 7 cups Granny Smith apples  
(unpeeled, but cored and sliced)

½ cup walnuts

*For Topping:*

½ cup butter or margarine

½ cup brown sugar

1 cup flour

### Preparation:

*Filling:* Mix together all ingredients in order given. Pour into prepared pie shell and sprinkle on topping. Bake at 350° for 45 to 60 minutes. Underbake to keep apples crunchy.

*Topping:* Work ingredients together with finger tips until well blended.

