

# KIM'S APPLE PARMESAN PIE

A Family Favorite for the Holidays



## FILLING

- |         |  |                |                 |
|---------|--|----------------|-----------------|
| 10      | apples, sliced<br>(tart, such as Granny<br>Smith or Gravenstein) | 2 TBSP flour   | 1 TBSP cinnamon |
| 1 TBSP  | lemon juice  | 1 TBSP butter  |                 |
| 1/4 CUP | brown sugar  | 1/4 TSP ginger |                 |

Mix filling ingredients together. Line the bottom of a pie pan with pie crust (you can use a store bought one, or make a crust from scratch). Fill the pie crust with the filling.

## TOPPING

- |         |                         |
|---------|-------------------------|
| 8 TBSP  | butter                  |
| 3/4 CUP | sugar                   |
| 3/4 CUP | flour                   |
| 1/2 CUP | Parmesan cheese, grated |

Cube the butter into 1/4" chunks. Mix lightly with the dry ingredients. Sprinkle the dry topping over the apple filling mixture, covering the filling evenly.

Bake at 375° for 1 hour, or until the top is golden brown and bubbly.

