



The Original Tehachapi Apple Book

Dottie Neely's Paper Bag Apple Pie

INGREDIENTS

1 unbaked 9-inch pastry shell	1/2 tsp nutmeg
3 or 4 large baking apples	2 Tbsp lemon juice
1/2 cup sugar (for filling)	1/2 cup sugar (for topping)
2 Tbsp flour (for filling)	1/2 cup flour (for topping)
	1/2 cup butter or margarine

INSTRUCTIONS

- Make 9-inch pastry shell.* Pare apples, then half each quarter; place in large bowl.
- Combine 1/2 cup sugar, 2 Tbsp flour, and nutmeg in cup. Sprinkle over apples, toss to coat well. Spoon into pastry shell, drizzle with lemon juice.
- Combine 1/2 cup sugar and 1/2 cup flour for topping. Cut in butter and sprinkle over apples. Slide pie into a brown paper bag.** Fold open end twice, fasten with paper clips. Place on baking sheet and bake at 425° for 1 hour. Split bag open, remove pie, and cool on rack. Serve plain or with cheese or ice cream.

EDITOR'S NOTES

*Dottie's recipe in the 1979 book did not specify any details about the pastry shell. For this pie I used a frozen deep-dish pie shell from the grocery store and followed the package directions, filling it unbaked.

**Food Safety Note: After I baked this pie, I found information from the United States Department of Agriculture that recommends against using grocery bags for cooking because of the possibility of contamination from elements in the paper or glue. If this concerns you, one suggestion is to make a "bag" from food-grade parchment or butcher paper, holding it together with staples.

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