

PECAN APPLE PIE

1 cup chopped pecans
1/2 cup firmly packed brown sugar
1/3 cup margarine, melted
1 pastry for a nine-inch double crust pie
6 cups Granny Smith apples, peeled, cored and sliced

1/4 cup white sugar
2 Tbsp all-purpose flour
1/2 tsp ground cinnamon
1/8 tsp ground nutmeg

Preheat oven to 375 degrees F. In a nine-inch deep-dish pie pan, combine margarine, brown sugar and pecans. Spread mixture evenly across bottom of pie pan. Roll out dough and place bottom crust over pecan mixture. Combine apples, sugar, flour, cinnamon and nutmeg, and pour atop the bottom crust. Place second crust over apple mixture, flute and seal edges. Make three one-inch slits in the top to allow steam to escape. Bake in preheated oven 40 to 50 minutes, or until crust is golden brown and apples are tender. After baking, cool for several minutes then place a plate over the pie and flip to invert.

