



## Mom's Quick Apple Pie

### Ingredients:

#### Filling:

4 large baking apples (4 cups)  
1/4 to 1/2 cup sugar  
1 teaspoon ground cinnamon

#### Batter:

1/2 cup flour  
1/2 cup sugar  
1 teaspoon baking powder  
1 egg  
1/2 cup butter, room temperature  
1 teaspoon vanilla extract

### Directions:

1. Wash hands with water and soap.
2. Preheat oven to 350° F. Lightly spray 9-inch pie pan with cooking spray.
3. Rinse apples under cool running water. Peel, core and slice apples into thin slices. Place apple slices into prepared pie pan.
4. In a small bowl, mix sugar and cinnamon. Sprinkle over apple slices. Bake 20-30 minutes, depending on thickness of apple slices. Remove from the oven.
5. In a medium bowl, stir together flour, sugar and baking powder.
6. Crack egg into a small bowl. Wash hands with water and soap.
7. Add egg, butter and vanilla into flour mixture; beat well.
8. Spread batter over top of the hot apples. Bake 30 minutes more. Remove from oven and let cool before cutting. **Yields:** 6 servings.