

# Brown Sack Apple Pie

Julie Keenan

Third Place Winner  
2018 Summit Farmers Market Apple Pie Contest

7-8 cups sliced, peeled apples (½ granny smith, ½ firm red apples)

¾ cup sugar

¾ cup flour

1 Tablespoon cinnamon

½ teaspoon nutmeg

½ teaspoon clove

2 teaspoons fresh lemon juice

Dash salt

Dash ginger

Stir above ingredients together in a large bowl.

½ cup (or more) dark brown sugar

4 tablespoons butter, or more as desired

About 1 cup pecans

Melt butter in small saucepan over very low heat. Add brown sugar and then pecans to thicken.

Put uncooked crust in greased 9-inch pie pan. Pour apple mixture on crust. Cover with sugar/pecan topping.

Place in brown grocery bag and seal shut with paper clips. Put bagged pie on large baking sheet and bake at 425 for about 1 hour.

