



# Apricot Crumble Pie

A family recipe by Shirley Rogers

Ingredients you will need:

## filling

4C sliced apricots  
1C sugar  
1T corn starch  
1T lemon juice (fresh)  
½t nutmeg  
½t cinnamon

## topping

1/3C butter  
2/3C flour  
1/2C sugar

## How To:

Juice a fresh lemon and sprinkle lemon juice over apricots.  
Combine 1 C sugar with corn starch & spices.  
Sprinkle sugar mixture over fruit & mix gently.  
Spread in 9" unbaked pie shell.

Make topping by cutting butter, flour & sugar together.  
*Helpful hint: use cold butter and pulse in food processor 3x for 2-3 seconds.*

Sprinkle over fruit and bake at 400 degrees for 10 minutes, then reduce temp to 350 degrees for 45 minutes, or until golden brown.

Serves 8 and is best served warm with vanilla ice cream!

