

RAISIN PIE

2 C. Raisins

2 C. Water

2 T. Butter

2 T. Cornstarch

1 C. Sugar

$\frac{1}{2}$ t. Salt

3 T. Lemon Juice

1 t. Lemon Extract

Cook raisins, sugar, water, salt, butter & lemon juice, for 5 min. Dissolve cornstarch in 3T water add to raisins mixture cook 5 Mins remove from fire & add lemon extract pour in pastry lined pie pan, cover bake 25 min. in hot oven 425 degrees.

(Crumble Top for Pie) over

Crumb-top brown sugar apple pie

5 cups thinly sliced tart
apples

$\frac{3}{4}$ cup firmly packed brown
sugar

2 tablespoons all-purpose
flour

$\frac{1}{8}$ teaspoon salt

1 $\frac{1}{2}$ teaspoons cinnamon

$\frac{1}{4}$ teaspoon nutmeg

$\frac{1}{4}$ teaspoon mace

1 tablespoon grated lemon
peel

1 unbaked 9-inch pie shell

Crumb topping (see recipe
below)

Preheat oven to 425 de-
grees. Combine apple slices,
brown sugar, flour, salt,
spices and lemon peel. Toss
to mix thoroughly.

Heap in unbaked pie
shell. Sprinkle with crumb
topping. Bake in preheated
oven 40 to 45 minutes or
until apples are tender.

Crumb topping

2 tablespoons brown sugar
2 tablespoons granulated
sugar

$\frac{1}{8}$ teaspoon each nutmeg,
cinnamon and salt

3 tablespoons all-purpose
flour

2 tablespoons butter or
margarine

Combine all ingredients.
Mix with fingertips until
crumbly.

Crumb Top for App Pie
1 T lemon juice
1 C Oat Meal
 $\frac{1}{3}$ C Flour
 $\frac{1}{2}$ C Brown Sugar
 $\frac{1}{2}$ C Butter
 $\frac{1}{2}$ t Salt
1 t. Cinnamon