

*Paula Rice*  
2015

# FRENCH CUSTARD APPLE PIE

FROM: CUISINE HOLIDAY BAKING  
2011 AND 2012

## CRUST

PILLSBURY STORE BOUGHT CRUST.  
PRE BAKE AS FOR A ONE CRUST PIE.

## APPLE FILLING

2 Tbsp UNSALTED BUTTER  
2 POUNDS BAKING APPLES - PEELED, CORED, THINLY SLICED  
2 Tbsp SUGAR - I MAY USE MORE AFTER TASTING APPLE  
1 Tbsp DARK RUM - I USE FLAVORING  
MELT BUTTER IN LARGE SAUTÉ PAN OVER MED HEAT  
ADD APPLES, SUGAR AND SAUTÉ UNTIL SOFT  
STIR IN RUM  
SPREAD OVER BOTTOM OF BAKED PIE CRUST

## CUSTARD

4 EGGS  
1 CUP HEAVY CREAM  
1/2 CUP SUGAR  
2 TSP VANILLA  
1/8 TSP NUTMEG

WHISK TOGETHER ALL INGREDIENTS.  
POUR OVER APPLE FILLING

## TOPPING

1 CUP SLICED ALMONDS  
1/3 CUP SUGAR  
1 CUBE BUTTER

MELT BUTTER, ADD ALMONDS AND SUGAR  
MIX WELL. SPRINKLE OVER TOP OF CUSTARD

BAKE AT 325 TO 350 FOR ONE HOUR TILL CUSTARD IS ALMOST SET

COOL BEFORE SLICING

SERVE WITH WHIPPED CREAM.

YUMMY!

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**YOU-PICK  
APPLES**

*Clark's*

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