



# Kids inc Pie Shop

3205 North Canyon Road, Camino, CA 95709

#5 on the Apple Hill Map

For Thanksgiving and Special Orders, contact us at (530) 622-0184 or [www.kidsincapples.com](http://www.kidsincapples.com)

All our desserts are made *from scratch* and our dough is rolled *by hand*. Experience the Difference...

## "French" Apple Pie

### French Topping:

1 cup All-Purpose Flour

1 cup Sugar

$\frac{1}{2}$  cup Cold Butter

Using pastry blender or food processor, combine topping ingredients until no butter chunks appear. Set aside.

### Apple Filling:

5-6 Peeled and Sliced Apples (Granny Smith or Golden Delicious Apples)

$\frac{1}{4}$  Cup Apple Cider or Water

2 Tbsp Cornstarch

$\frac{1}{2}$  Cup Sugar (to taste depending on tartness of Apples)

$\frac{1}{2}$  to 1 tsp Cinnamon (to taste)

Cook apples, stirring occasionally, until they are slightly soft. Whisk together Cider (or Water) and Cornstarch and add to cooking apples. Add sugar and cinnamon to cooking apples. Cook until juices are thick and bubbly. Pour apple mixture into baked pie shell. Add French Topping while apples are still hot. Cook in 350 degree oven until topping begins to brown—approximately 10-15 minutes. Let stand 15 minutes before serving.