



John Larsen <theclaw56@gmail.com>

Email from Mom, 14 May 2012

Joyce Larsen <linenlady9@gmail.com>

Mon, May 14, 2012 at 11:00 AM

To: Phillip Larsen <phillip.larsen@myldsmail.net>

Cc: John Larsen <john@larsen-family.us>

Ok, here's the recipe:

Heritage Dutch Apple Pie

6 cups sliced, pared tart red apples (6 medium) Use Macs or Cortlands.

1/2 cup sugar

1 tsp ground cinnamon

That's for the apples. Also add nutmeg to the apples. Just sprinkle some on.

For the topping:

1 1/2 cups flour

1 1/8 cup sugar

3/4 cup soft butter or margarine

Cut the butter into the flours and sugar until crumbly. Sometimes if she remembers she adds a little cinnamon and nutmeg to this as well.

Put the apple mixture into the unbaked pie crust. Then sprinkle the topping over all. Easiest to do with hands. Bake at 400 for 50 minutes or until the crust is golden brown and the apples are tender.

Patty once told me she doubles the topping recipe.

On Mon, May 14, 2012 at 10:45 AM, Phillip Larsen <phillip.larsen@myldsmail.net> wrote:

I need to do laundry, but 4 missionaries to one machine, so I have to wait my turn. How long have you been Relief Society president for the stake?

Hey, can you send me the recipe for Apple Pie that Sister Ogden makes?

NOTICE: This email message is for the sole use of the intended recipient(s) and

may contain confidential and privileged information. Any unauthorized review, use, disclosure or distribution is prohibited. If you are not the intended recipient, please contact the sender by reply email and destroy all copies of the original message.