Dutch Apricot Pie

350 degrees

Filling:

¾c sugar

2T quick-cooking tapioca

4c sliced fresh apricots

1T lemon juice

9” pie crust

Topping:

2/3c flour

½c sugar

½c chopped pecans

¼c butter, melted

In bowl combine sugar and tapioca. Add apricots and lemon juice toss to coat. Let stand 15min. Line 9” pie plate with crust, flute edges. Pour filling into crust. In a small bowl combine flour, sugar and pecans. Stir in butter. Sprinkle over filling. Cover edges loosely with foil.

Bake 15min. Remove foil, bake another 25-30min, or until crust is golden and filling is bubbly. Cool on wire rack.