

## Apple & Sour Cream Pie

SKILL  
👉👉

MAKES  
8 Servings

### Ingredients

- 1 (9-inch) unbaked pie crust
- 1/2 cup Stonewall Kitchen Wild Maine Blueberry Jam
- 3/4 cup sour cream
- 1 large egg, slightly beaten
- 1 teaspoon vanilla
- 3/4 cup sugar
- 1/8 teaspoon salt
- 1/4 cup plus 1 Tablespoon flour
- 6 McIntosh apples
  
- **Crumb Topping:**
- 1/4 cup flour
- 1/4 cup sugar
- 1/4 cup light brown sugar
- 2 teaspoons cinnamon
- 5 Tablespoons butter



### Directions

1. Preheat oven to 425° F.
2. Line pie plate with prepared pie crust and crimp edges.
3. Spread Wild Maine Blueberry Jam or Holiday Jam evenly over bottom of pie crust.
4. In a small bowl combine the sugar, flour and salt. Mix thoroughly.
5. Combine the sour cream, egg, and vanilla in a medium size bowl and mix. Add the flour mixture and mix.
6. Peel, core and slice the apples (approximately 1/4-inch thick) and add them to the sour cream mixture. Toss and coat the apples, then spread them evenly in the pie crust.
7. Bake the pie at 425° F for 10 minutes. Reduce heat to 350° F and bake an additional 30 minutes.
8. While pie is baking, prepare the crumb topping by combining the flour, sugar, and cinnamon in a bowl. Cut in the butter until topping resembles coarse meal.
9. After pie has cooked 30 minutes top with crumb topping and bake an additional 15-20 minutes.
10. Serve warm or at room temperature.

