



Your one-stop **Canuck Shop!**



## **FRENCH APPLE PIE**

6 cups apples; tart, sliced and pared  
1¼ tsp ground cinnamon  
¼ tsp ground nutmeg  
¾ cup milk  
2 tbsp butter, softened  
2 eggs  
1 cup sugar  
½ cup **Bisquick**

### **STREUSEL:**

1 cup **Bisquick**  
½ cup nuts, chopped  
1/3 cup brown sugar, packed  
3 tbsp butter, firm

**PREHEAT** oven to 160C. Grease 25cm pie plate.

**MIX** apples and spices; turn into plate. Beat remaining ingredients except for Streusel until smooth; 15 seconds in blender or 1 minute with hand beater. Pour into plate. Sprinkle with Streusel.

**STREUSEL:** Mix 1 cup Bisquick, ½ cup chopped nuts, 1/3 cup packed brown sugar and 3 Tbsp firm butter until crumbly.

**BAKE** until knife inserted in centre comes out clean (55-65 minutes).

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