

# BUTTERSCOTCH APPLE CRUMB PIE

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- 1½ measuring teaspoons lemon juice
- 4 cups pared, cored and sliced tart cooking apples
- ½ cup sugar
- ¼ cup all-purpose flour
- 1 measuring teaspoon cinnamon
- ⅛ measuring teaspoon salt
- One 9-inch unbaked pie shell

## TOPPING:

One 6-oz. pkg. (1 cup) Nestlé® Butterscotch Flavored Morsels

- ¼ cup butter
- ¾ cup all-purpose flour
- ⅛ measuring teaspoon salt

Preheat oven to 375°F. In large bowl, combine lemon juice and apples; toss until well coated. Stir in sugar, flour, cinnamon and salt; mix well. Turn into 9-inch unbaked pie shell. Cover edges with aluminum foil.

**BAKE at: 375°F.**

**TIME: 20 minutes**

**TOPPING:** Melt over hot (not boiling) water, Nestlé® Butterscotch Flavored Morsels and butter; stir until smooth. Remove from heat; stir in flour and salt. Blend until mixture forms large crumbs. Remove foil from pie. Crumble mixture over top of hot apples.

**BAKE at: 375°F.**

**TIME: 25 minutes longer**

**MAKES: One 9-inch pie**