

## "Apple Cream Pie."

Line a pie tin with good pastry  
Use enough apples, cut  
them in halves. Sprinkle over  
the pastry a little sugar, flour  
& salt which has been mixed  
together. Fill pie tin with  
apple halves, placed cut side  
down & close together. Sprinkle  
more of the mixed flour, sugar  
& salt over the apples - and

then, - this is the unusual  
feature - add  $\frac{3}{4}$  cup of cream  
or  $\frac{3}{4}$  cup of condensed milk  
just as it comes from the can.

Do not put any top crust  
on the pie.

Bake at  $425^{\circ} F$  for ten minutes  
& then reduce heat to  $375^{\circ} F$  &  
continue baking until the apples  
are tender, & pie is a delicate brown  
Then serve.