

## CRUMB·APPLE PIE.

Line a pie tin with good, rich paste, fill with apples, pared, cored and sliced. Sweeten with one-third cup of sugar; mix the sugar through so it all will not be on top of the apples. Sprinkle with cinnamon and spread thickly with crumbs made as follows: Mix together with hands until thoroughly blended into a dry, crumbly mixture one-third cup flour, two table-spoons sugar, one tablespoon butter, pinch of salt. Bake until apples are soft and crumbs a golden brown. I use the standard half-pint measuring cup for my measurements.