

CLAIRE AND FARLEY MOWAT'S OPEN-FACED APPLE PIE

Can one imagine Farley actually participating in the making of this pie? Why not? When a bachelor, he devised a recipe for Creamed Mice... (See Quaint and Curious Dishes)

3 Tbsp butter, melted
5 cups apples, peeled and sliced
 $\frac{2}{3}$ cups sugar
1 Tbsp cornstarch
 $\frac{1}{2}$ tsp cinnamon
1 cup grated Cheddar cheese
pastry for one 9-inch pie shell (unbaked)

Preheat oven to 425°F.

- 1 Line pie plate with pastry
- 2 In a large bowl pour melted butter over apples, toss with a fork, coating apples completely.
- 3 In a small bowl combine sugar, cornstarch and cinnamon. Sprinkle 1 Tbsp of this mixture over unbaked pie shell.
- 4 Add the remaining sugar-cinnamon mixture to the apples; toss with a fork; pour apples in to the shell.
- 5 Bake at 425°F for 30 minutes (or until apples are tender).
- 6 Remove pie from oven and sprinkle cheese over apples.
- 7 Return to oven for about 3 minutes, until cheese is melted.
- 8 Serve warm.

Serves 8