

Swedish Apple Pie (a crustless apple pie)

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★★★★★

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Ingredients

- 5 medium apples, peeled, cored and cut into 1/2"-thick wedges
- 3 Tbsp. Crosby's Fancy Molasses
- 1 tsp. cinnamon
- 1 cup sugar
- 3/4 cup butter
- 1 cup all-purpose flour (can use half whole wheat)
- 1 large egg, room temp.
- 1/4 tsp. salt
- 1/4 tsp. ginger

Instructions

1. Preheat oven to 350 F.
2. Fill a deep 10" pie dish with the sliced apples. Sprinkle with cinnamon and drizzle over the molasses.
3. In a medium saucepan over medium heat, melt butter. Remove from heat and whisk in sugar, flour, egg, salt and ginger.
4. Pour over apples, covering as evenly as possible.
5. Bake until crust is golden brown and crisp, 45 minutes to 1 hour.

Notes

If you loved this pie, or have questions about the recipe, let us know in the comments. We'd appreciate it if you gave it a star rating too. Thanks!

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