



Reddy RECIPE

TOPSY TURVY APPLE PECAN PIE

1/4 cup softened butter or margarine	2 tablespoons lemon juice
1/2 cup pecan halves	1 tablespoon flour
2/3 cup firmly packed brown sugar	1/2 cup sugar
Pastry for 2-crust pie	1/2 teaspoon cinnamon
6 cups sliced tart apples (about 2 1/2 lbs.)	1/2 teaspoon nutmeg
	1/4 teaspoon salt

Spread softened butter evenly on bottom and sides of 9-inch pie pan. Press pecan halves, rounded side down, into butter. Pat brown sugar evenly over pecans. Roll out enough pastry for 1 crust; place in pie pan over sugar; trim, leaving 1/2 inch overhang.

Combine remaining ingredients; pour into pie pan, keeping top level. Top with remaining pastry; trim even with bottom crust; fold edges together, flush with rim; flute. Prick top of pie with fork.

Bake in hot oven, 450° for 10 minutes; reduce heat to moderate, 350°; bake 30 to 45 minutes longer, or until apples are tender. Remove from oven.

When syrup in pan stops bubbling, place serving plate over pie; invert. Carefully remove pie pan. Serve hot.



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