Apple Pie Lab

Food Science

Imitation Apple Pie

Ingredients

2 C water

1 C sugar

2 t cream of tartar

25-30 round snack crackers (ritz)

Pastry for one-crust pie

1 t cinnamon

Crumb Topping:

½ C flour

½ C brown sugar

½ t cinnamon

3 T margarine

*(use fork or pastry blender to combine dry ingredients. Cut in margarine. Mixture should be course crumbs)*

Directions:

1. Heat water to boiling point in 2 quart saucepan.
2. Mix sugar with cream of tartar.
3. Add mixture to boiling water & turn heat down to low.
4. Add round snack crackers to the mixture, one at a time.
5. Simmer gently for 3-4 minutes but DO NOT STIR.
6. Pour this mixture into a pastry lined pie pan.
7. Sprinkle with cinnamon & nutmeg.
8. Cover with crumb topping
9. Bake 400 degrees for 30 minutes