

Apple Peach Pie

Vichna Belsky

Ingredients

- 1 frozen pie crust
- 1 can apple pie filling
- 1 can peaches, drained

Crumb Topping

- 1 1/2 cups flour
- 1/2 cup sugar
- 1/2 tspn baking powder
- 6 TB oil
- 1 egg
- 1/2 tspn vanilla



Method

1. Put canned apples and drained peaches into raw pie crust You can mix them or lay them out separately.
2. In a large bowl, mix remaining ingredients.
3. Crumble the topping onop of the pie filling.
4. Bake at 350 for 35-45 minutes.

The crumb topping can also be used for any fruit crisp- just double everything except the egg, and you'll have enough "dough" for a bottom and top layer.

