# Old Fashioned Apple Crescent

*Recipe from the kitchen of Mary Quantrell*

*Makes 12*

## Ingredients

- 3/4 cup sugar
- 1 Tbsp cornstarch
- 1 tsp cinnamon
- 6 apples, pared, cored & sliced
- Lemon juice
- 2 recipes double crust pastry

## Instructions

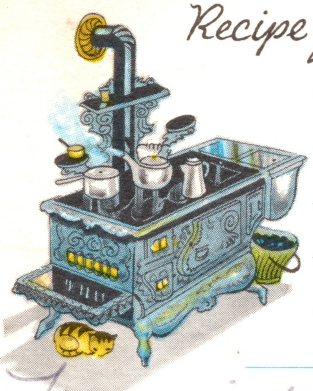
1. Mix together the first 3 ingredients (sugar, cornstarch, cinnamon).
2. Toss with apples and lemon juice.
3. Roll dough 1/8" thick and cut into 12 circles, each 7" in diameter.
4. Place 1/2 cup filling on half of each circle.
5. Fold dough over filling to form a crescent shape.
6. Seal edges with a fork.
7. Cut slits in top.
8. Bake on a cookie sheet at 425°F for 20 minutes.
9. When cool, wrap crescents individually and freeze.

***Alternate Method: 1 - 9" Pie***

1. Use only 1 recipe double crust pastry.
2. Dot filling with 1 Tbsp margarine.
3. Bake 50 minutes at 425°F.

Here's what's cooking' Old Fashioned Apple Crescent Serves

Recipe from the kitchen of Mary Quantrell



¾ C sugar
1 Tbsp. cornstarch
1 tsp cinnamon
6 apples (pared, cored & sliced)
2 recipes double crust pastry.

Mix together first 3 ingredients. Toss with apples & lemon juice. Roll dough 1/8" thick & cut into 12 - 7" circles. Place ½ cup filling on half of each circle. Fold dough over filling to form crescent, seal edges with fork. Cut slits in top.

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Bake on cookie sheet at 425°F. for 20 Min.

When cool, wrap crescents individually and freeze. Makes 12.

For 1-9" pie: Use only 1 recipe double crust pastry; dot filling with 1 Tbsp. Margarine & bake 50 min at 425°F.

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