

## Mock Apple Pie

### Ingredients:

- 2 cups water
- 1 cup sugar
- 2 teaspoons cream of tartar
- 1 1/2 teaspoons lemon juice
- 1 1/2 teaspoons cinnamon, divided
- 1 (14.1-ounce) package refrigerated pie dough
- 60 Ritz crackers, divided
- 1/2 cup brown sugar
- 1/4 cup unsalted butter, cubed
- Whipped topping, thawed



### Directions

1. Preheat oven to 400°F.
2. Place water, sugar, and cream of tartar in large saucepan over medium-high heat, whisking to combine. Bring to a boil and then simmer 5 minutes, whisking often. Remove from heat. Whisk in lemon juice and 1 teaspoon cinnamon. Allow to cool 5 minutes.
3. Unroll pie dough and press it into an 8-inch pie pan. Fill pie pan with 35 crackers, layering flat. Pour warm sugar mixture over crackers.
4. Place remaining crackers into a large bowl and crush roughly. Stir in brown sugar, butter, and remaining cinnamon. Sprinkle evenly over pie.
5. Bake 15 minutes. Reduce the oven temperature to 350°F and bake an additional 20 minutes.
6. Allow to cool at least 20 minutes before serving. Serve with whipped topping.

*Makes 8 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***