

OLD FASHIONED APPLE PIE

Bake 425° 40 – 45 minutes

*Pastry for two crust 8” pie

5 – 6 Granny Smith apples, peeled, cored and sliced thin

¼ c brown sugar (packed)

½ c granulated sugar

2 TBSP flour

½ tsp salt

½ tsp cinnamon

¼ tsp nutmeg

¼ tsp allspice

2 tsp lemon juice

2 TBSP butter

Combine all ingredients except for butter (and pastry). Turn into a pastry lined pie pan. Dot the top with butter and cover with the top pastry crust. Make slits in the top for steam to escape (you can create designs to make it look decorative, too). Seal and flute the edges together. Place a two inch wide strip of tinfoil around the fluted edges of the pie crust. (Fold the foil in half lengthwise and gently place it over the fluted edges.) It will keep the edges from burning while baking.

NEVER FAIL PIE CRUST RECIPE

(Double this recipe to make *Pastry for two crust 8” pie)

1 c flour

¼ tsp salt

1/3 c plus 1 TBSP butter flavoured Crisco shortening

2 TBSP ice water

Mix flour and salt in narrow bowl. Use fork back to cut in shortening until it is the size of peas (approximately).

Dribble in water and mix gently to moisten. May need more water, but use the minimum amount you can, or else the crust will be rubbery/leathery and tough.

Roll out the dough on a flat surface until it is the size you'd like it to be. Gently fold it in half and place it in the pie pan, being careful not to stretch it. Patch it if necessary to fit the pan, and so that you have enough to flute the edges. **DO NOT RE-ROLL!** (It will make it tough.)

Double the recipe for a two crust pie, and use the larger half for the bottom crust.

To make a pie crust for a 9” or 10” pie pan, 1½ the recipe.