



Apple Pie

Pie Crust

Makes two 8" or 9" single crust pies or one double crust

The secret to a great pie is a great crust. The secret to a great crust is to keep the fat cold, and don't overwork the dough. This pie uses both butter and vegetable shortening for a rich and flaky crust.

2 ¼ C Flour
1 teaspoon salt
1 tablespoon sugar
10 tablespoons unsalted cold butter, cut in ¼ inch cubes
½ C cold vegetable shortening
4-5 tablespoons cold water

Mix the dry ingredients in a large bowl. Add the butter and using a pastry cutter, incorporate the butter until it is the size of peas. Next, add the shortening and cut in until the dough is coarse like cornmeal. Add the water in a tablespoon at a time and incorporate by mixing in with a fork. When the dough holds together, shape half the dough into a ball and then flatten into a small disk. Wrap in plastic wrap and allow to rest in the refrigerator for a half hour. Repeat with other half of dough.

The dough is ready to roll after thirty minutes. If you only need one crust, the other crust can be tightly wrapped and frozen for up to a month.

Note: If desired a food processor can be used to make the dough. Place the dry ingredients in the food processor and pulse to mix in the salt and sugar. Add the butter and with quick pulses, incorporate the butter until it is the size of peas. Then add the shortening with quick pulses until the dough is coarse like cornmeal. Pour into a large bowl and add the water as above.

When using a food processor, be sure to use quick pulses and check the consistency after every second or third pulse. It is easy to over combine, resulting in a poor crust.





Apple Pie Filling

Filling for 8" Pie

5 C peeled, cored and sliced tart apples (around five)
½ C Sugar (more or less depending on apple tartness)
¼ teaspoon cinnamon
1/8 teaspoon grated nutmeg
pinch of salt
1 tablespoon flour
3 tablespoons butter, cut into ½ inch cubes

Mix all ingredients except butter in a large bowl. Place the filling on top of crust in a pie plate, top with the butter, and then cover with the top crust. Seal crust and place strips of foil on the outer crust to keep it from burning (the foil can be removed half way through baking). Bake in a 425 degree oven for 40 to 50 minutes and the crust is golden brown.

