



Apple Pie

Made every Thanksgiving by Emma Cane

Filling:

1 c. sugar
¼ c. flour
½ tsp nutmeg
½ tsp cinnamon
Dash of salt
8 c. thinly sliced apples
2 tbs butter

Crust:

2/3 c + 2 tbs shortening
2 c. flour
1 tsp salt
4-5 tbs cold water

Preheat oven to 425 degrees. Crust: Mix flour and salt. With two knives or a pastry blender, cut shortening into the flour mix until particles are the size of small peas. Sprinkle 4-5 tbs water, 1 tbs at a time, tossing with a fork until all the flour is moistened and pastry almost cleans the side of the bowl. Gather into a ball, then divide into thirds. Roll 2/3 out for the bottom crust, leaving 2" extra around the edge, and roll out 1/3 for the top crust. Filling: Mix sugar, flour, spices. Stir in apples. Spoon into pastry-lined deep pie pan. Dot with butter. Cover with top crust; seal edges and make slits in the top to release steam. Cover edges with foil. Bake ½ hour, remove foil, then bake another 10-20 minutes until the crust is golden and the apples are fork-tender.

