

Apple Pie

9 inch double crust -

425 deg

2 C flour

½ tsp salt

6 T cold butter cut into chunks

6 T cold solid shortening (Crisco) cut into chunks

Mix flour and salt. Add butter and shortening and cut in with fork until pea sized. Sprinkle 6 T of ice water, one T at a time, over a section of the flour and cut in, until all flour is moistened and can form a ball. Separate into two balls. Roll out on floured board for pie crust.

Filling –

¾ C sugar

¼ C flour

½ tsp nutmeg

1 tsp cinnamon

Dash salt

6 C thinly sliced peeled apples

2 T butter

Combine everything except apples and butter. Add apples and toss. Turn into pastry lined pie pan. Dot with butter. Cover with remaining pie crust, crimp edges and cut slits. Brush top with milk, if you want. Cover edges with strips of foil to prevent burning. Bake 30 min, then remove the foil. Bake 15 more min or until crust is brown and juice bubbles through the slits.