



Homemade Apple Pie

Pastry (2 pie crusts)

2 cups all-purpose flour	1 cup shortening
1 tsp. salt	1/2 cup water

In a large bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in water a little at a time until mixture forms a ball. Divide dough in half and shape into balls. Wrap in plastic wrap, and refrigerate for 4 hours or overnight. Roll out one dough ball on floured counter. Don't over work it. Lay into a pie plate.

Apple Pie Filling

1 cup sugar	Dash of salt
1/3 cup all-purpose flour	8 cups thinly sliced tart apples
1 tsp nutmeg (scant)	3 tbs butter or margarine
1 tsp cinnamon	

Heat oven to 425°. Stir together sugar, flour, nutmeg, cinnamon and salt. Mix with apples. Put into pie crust and then cover with other rolled out pie crust. Put small slits in top pie crust. Trim off extra dough leaving enough to seal. **(save extra dough - see below)** Once sealed use a fork and press down around the edge. Cover edge with 2 to 3 inch wide aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking. Bake 40-50 minutes or crust is brown and juice begins to bubble through slits of crust.

EXTRA PIE CRUST? GREAT BAKING PRACTICE FOR KIDS!

Help them roll the dough out flat. Let them spread a little butter onto it and then sprinkle it with sugar and cinnamon.

Bake in the oven about 10 minutes. Great sweet treat that they made themselves.

I did this for my daughter, who always wanted to help in the kitchen.

She was so excited to bake her "Cinnamon Pastry" and couldn't wait to share it with her dad! -Diane, MN