

Apple Pie

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Nothing is as traditional as apple pie, and few desserts can match it in simplicity and flavor. Cinnamon and apples, baked inside a flaked butter crust, make this classic a year-round staple for any kitchen.

Ingredients:

Crust:

2 ½ cups all-purpose flour
2 tablespoons sugar
¼ teaspoon salt
½ cup butter, cold, cut into small cubes
5 tablespoons shortening, cold
8 tablespoons ice water

Filling:

1/3 cup sugar
¼ cup all-purpose flour
½ teaspoon cinnamon
½ teaspoon nutmeg
1/8 teaspoon salt
8 apples, peeled, sliced
2 tablespoons margarine, cut into small cubes

Directions:

1) Prepare the crust: Sift together flour, sugar, and salt in a large bowl. Add butter and shortening; cut into flour until mixture resembles coarse crumbs. Add water and mix in with a fork, a tablespoon at a time, until mixture becomes a dough. Turn dough out onto a lightly floured surface; knead gently and divide in half. Flatten each half into a disk, wrap in plastic, and chill 30 minutes. Roll one of the chilled disks onto a lightly floured surface into a 12-inch round circle. Place into a 9-inch pie plate, trimming extra dough off the sides. Refrigerate.

2) Prepare the filling: Mix sugar, flour, cinnamon, nutmeg, and salt in a large bowl. Add apples and stir to coat. Transfer to pastry-lined pie plate. Dot with margarine. Preheat oven to 425°F.

3) Prepare the top: Roll out the second half of chilled dough to a circle slightly larger than 12 inches round; cover top of the pie with dough. Use fingers to pinch edges of dough together. Cut two small slits on top of pie.

4) Bake 40 to 50 minutes, until crust is golden and juice bubbles. Cool 10 minutes before serving.