

Apple Pie

This recipe makes enough pie crust for top and bottom. If you have the Pampered Chef stoneware pie plate, this recipe fits that perfectly.

Pie Crust

Prepare and refrigerate in a ziplock bag for 24 hours.

- 2 b C. Flour
- 1 t. Salt
- 1 C. Shortening (Butter Flavored)

Using a pastry cutter, work ingredients until they crumble, becoming small balls.

Add:

- 6 to 8 T. Water.

Work into dough, form in a ball and put in ziplock bag.

Preheat oven to 400°

Pie Filling

- 5 Cored & Peeled Apples (Granny Smith, Jonathans or Jonagolds)
- $\frac{3}{4}$ C. White Sugar
- $\frac{1}{2}$ C. Brown Sugar
- 2 T. Flour
- 2 t. Cinnamon
- Dash each of Nutmeg, Cloves, Ginger, Allspice and Salt
- 2 t. Lemon Juice

Mix together.

Divide pie crust dough in half and roll each out to form the top crust and bottom crust of the pie. Place the bottom crust in the pie plate and add the apple mixture.

Add:

- 2 T. Butter, crumbled and sprinkled over top of pie filling.

Place the top crust over the top and pinch the edges together. Take $\frac{3}{4}$ " strip of aluminum foil and tuck around the edges of the crust to keep them from burning. Place in preheated oven and bake for 55 to 60 minutes.

Let cool for a minimum of 30 minutes. Best when warm and served with vanilla ice cream.

Happy Eating.

