

PERFECT APPLE PIE

Mix Together:

6 cups thinly sliced tart apples
¾ cup white sugar and ¼ cup brown sugar
2 Tablespoons flour OR 2 Tablespoons Minute Tapioca
1 teaspoon ground cinnamon
Dash ground nutmeg
1 tablespoon lemon juice

Next:

2 cups sifted all-purpose flour
1 teaspoon each, salt and sugar
¾ cup of lard (I've used Crisco and butter but I have found lard is the best. It no longer gets a bad rap, it is natural and makes a flaky crust.)

Cut lard with 2 knives into pea sized (or whatever you like)

Sprinkle 7 or 8 tablespoons ice water, one tablespoon at a time without working the dough but turning dough with fork around the bowl gently. Do not work the dough with your hands. Now compress the dough against the bowl. Divide the dough in half, tightly in your hands, remove from bowl and place the two halves, covered each with a soup bowl, and let rest for 10 or 15 minutes. Then roll out your pie crusts.

Pastry for 2-crust 9 inch pie

Line 9-inch pie plate with pastry. Fill with apple mixture; dot with butter. Adjust top crust, cutting slits for escape of steam; seal.

Sprinkle with cinnamon sugar. Bake at 450 degrees 10 minutes then 350 for 45 – 55 minutes. Bake until juices form bubbles that burst slowly.

If you think your apples are too juicy, mix a little flour and sugar together and sprinkle on the bottom crust.

FREEZING UNBAKED PIES

To freeze unbaked fruit pies, assemble as directed in recipe, except do not cut slits in top pie crust. Place unwrapped pie in freezer until completely frozen. Remove from freezer, and then wrap pie (in pan) in plastic wrap. Place in freezer-style reseal able plastic bag. Freeze up to 4 months. When ready to bake, thaw for about 30 minutes. Cut slits in top of pastry. Bake at 450° for 15 minutes. Reduce oven temperature to 350°F, and bake 45 to 55 minutes or until juices form bubbles that burst slowly.