

AWARD WINNING APPLE PIE

Apple Pie

Pie Crust:

1 cup flour ½ tsp salt
1/3 cup lard 2 tablespoon water

Mix flour, lard and salt. Add water until holds together and then roll out.

Filling:

6 cups thinly sliced apples ¾ tsp cinnamon
¾ cup sugar ¼ tsp salt
2 tablespoons flour 1/8 tsp nutmeg

Mix all ingredients together. Add to pie crust.

Pie Topping:

½ cup butter ½ cup brown sugar
1 cup flour

Mix all ingredients until crumbly.

Add topping or another pie crust to top of filling. Bake at 350-400 degree for 1 hour or done.

Caramel Apple Pie

1 nine inch pie shell, unbaked

Apple Filling

6-7 cups of peeled and sliced apples
½ lemon, juiced ½ cup sugar
¼ cup flour ¼ tsp salt
1 tablespoon cinnamon ¼ tsp pumpkin pie spice

Crumb Topping:

1 ½ sticks butter ½ cup flour
1 cup packed brown sugar ½ cup quick cooking oats
¼ tsp salt ½ cup chopped pecans
½ jar or more caramel topping

1. Preheat oven to 375 degrees.
2. For the pie filling: in a bowl mix the apples, lemon juice, sugar, flour, salt and spices. Set aside.
3. For the crumb topping: cut the butter into the flour with a pastry cutter or a couple of knives then add the brown sugar, oats and salt.
4. Add the apples to the prepared pie shell and add the crumb topping.
5. Bake for 1 hour, covering the edge of the crust with foil if it starts to brown too quickly.
6. After an hour, sprinkle the chopped pecans over the pie then bake for an additional 5 minutes.
7. Remove the pie from the oven and pour ½ jar (or more) of caramel topping over the top. Allow to cool slightly before serving.

Apple Pie

Prepared pie crust

Filling mixture:

Apples – 1 Fuji, 1 Honey Crisp, 1 Golden Delicious

½ cup flour

2 tablespoon cinnamon

2 tsp nutmeg

½ cup sugar

Chop apples and coat them with flour, sugar, cinnamon, nutmeg. Tightly pack apple mixture in crust. Place pie crust top on the filling. Cut slits into top. Sprinkle with cinnamon and sugar. Bake for 350 degrees for 1 hour 15 minutes.

Apple Pie

Crust:

2 cup flour

2/3 cup butter

1 tsp salt

Mix with pastry blender. Divide into two pieces and roll out for double crust pie.

Apple Filling:

6 apples

2 tsp lemon juice

½ tsp cinnamon

½ tsp mace

½ tsp nutmeg

½ tsp salt

1/8 cup flour

2 tablespoon butter

Mix all ingredients except butter, place in pie crust, divide butter and place on top of pie filling. Put on second crust. Bake at 425 degrees for 15 minutes. Then bake at 350 degrees for 30 minutes.
