

## **John's Apple Pie**

**John Smigel**

**13 Sept 2019**

1. Make pie crust:

3/4 cup Crisco from can (room temp), slightly more for large dish

2 1/2 cups flour for 9-inch dish (use 3 cups for large pie dish, 8 1/2-inch bottom, 10-inch top)

1/2 cup butter (minus 1 tablespoon for pie inside)

5-7 tablespoons water

1/8 teaspoon salt

1/8 teaspoon baking powder

Mix Crisco, flour, butter, salt, and baking powder together until like meal. Rake in 5-7 tbsp. cold water, split evenly into 2 disks, place in plastic wrap, and place in refrigerator (or freezer for a shorter time).

2. Next make pie filling:

7-9 (depending on dish size and apple size) Empire or Cortland apples (Can use McIntosh, but not recommended for pies, turns to apple sauce and gets brown fast when cut)

1/2 cup sugar

1/4 teaspoon salt

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

1 tablespoon flour

2 tablespoons lemon juice

1 tablespoon butter

Core, peel, and cut apples into thin slices (1/16), cut 1/4 of slices in half and place in bowl. Start oven preheat to 400 degrees. Mix sugar, salt, cinnamon, nutmeg, and flour. Pour over apples and mix.

3. Roll out  $\frac{1}{2}$  of the pastry on a pastry cloth or wax paper to 12-13 inches diameter. Use cloth-covered rolling pin on cloth and flour as need to keep from sticking. Roll on rolling pin and center pastry in a 9-inch or 10-inch pie dish. Add apples to pie dish and push down.
4. Sprinkle with lemon juice and add dots of butter.
5. Roll out pastry top to 12 to 13-inch diameter and place on top. Join top and bottom and crimp edges with fingers. Cut 4-6 slits in top center of crust.
6. Bake over a pan (juice may spill out) at 400 degrees. Put foil over edge of crust after 30 minutes (don't touch crust or it will crumble and fall off). Continue baking another 20-30 minutes or until top crust is slightly brown (20-25 for small dish, 25-30 for large dish).

Serve warm with ice cream.

Based on Brenda's and Grandma's recipes













