

Karen's Homemade Apple Pie

Makes one 9" apple pie, with crust on top and bottom.

2 Crusts (top and bottom)

2 cups flour

1 teaspoon salt

6 1/3 tablespoons butter- unsoftned (will use one stick)

6 1/3 tablespoons Crisco

4-5 tablespoons ice cold water (do this first and let the water sit in ice)

Cut butter into cubes and place in fridge with Crisco

Put dry ingredients into food processor and mix

Add butter and Crisco, scatter and pulse until pea size crumbs are formed

Add ice water and pulse until dough forms (about 4 pulses)

Divide dough into two equal parts, form a disc, wrap in saran wrap and place in fridge for up to 2 hours

Pie filling

8-10 apples, varied type

1 cup sugar

1.5 teaspoons cinnamon

Remaining 2/3 tablespoons butter

In a large bowl-- peel, core and slice apples

In another bowl combine sugar and cinnamon, and add to apples

Cut butter into cubes

Set aside

Forming the crust

Pie plate 9 inch

Spatula

Knife, fork

Rolling pin

Dust counter with flour

Roll dough to fit the pie plate, place in dish and cut around edges if extra dough

-extra may be used for decoration on top (e.g., star)

Add apple filling and spread into crevices

Place remaining butter around the filling

Repeat for upper crust and cover filling

Pinch edges to seal pie, design on the edge if you wish

Puncture top with fork

Egg wash or lightly spread Crisco on the outer crust

Bake at 425 degrees for 40-50 minutes and until brown.