



Fluffy the Vulture

Apple Pie

Apple Pie Recipe setlinc.com

<p>Pie Crust: (2 pies)</p> <p>dry:</p> <p>4 cups flour 1 tablespoon sugar 2 teaspoons salt 1 3/4 cups shortening</p> <p>wet:</p> <p>1/2 cup water 1 tablespoon vinegar 1 large egg</p>	<p>Pie Filling: (1 pie)</p> <p>lemon juice (one fresh lemon)</p> <p>apples: 2 Granny Smith + 3 Macintosh</p> <p>dry:</p> <p>1 cup sugar 2 tablespoons flour ~1 tsp nutmeg ~1 tsp cinnamon</p>
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(butter top, if desired - bake at 400° for 50 minutes, until golden brown)

For the crust, combine dry ingredients in a large bowl. Cut in the shortening until crumbly. Wet the mixture with the water mixed with the vinegar, then add the egg to the bowl and combine the mixture. Don't work the dough very much, just enough to pretty well mix the ingredients. The flour should absorb most of the moisture - the dough shouldn't be sticky, but instead should be slightly greasy to the touch.

For the filling, squeeze one lemon into a large bowl, peel the apples as you go, cutting the Granny Smith apples in thinner slices, and the Macintosh apples in thicker slices, putting them into the bowl and tossing them in the lemon juice (this keeps the apples from turning brown, and adds to the flavor). Mix the dry filling ingredients together, then pour on top of the bowl of sliced apples, stirring slightly to combine them.

Take 1/2 of the dough from the above - the above makes dough for two pies. Of this, take about 60% of the dough and press it into a floured, non-stick pie pan, to just about cover the bottom of the pan. Dust the dough with flour, and flip it over inside the pie pan, then press the dough (freshly floured side down) so that the dough covers up to just beyond the edge of the pie pan. Pour the apples/sugar/spice mix into the bottom crust. Take the remaining 40% of the one pie's dough and press it out on a floured plate, flouring the top and flipping the dough when it covers about 1/2 of the area of the top of the finished pie, then continuing to press it out on the plate until it is the size of the top of the pie. Then, folding it in half, lift it off the plate (carefully) and lay it on top of the filled pie. Fold the extended edges of the bottom crust over on top of the edges of the top crust, enclosing the pie filling. Cut a decorative pattern into the top of the pie, put a couple of pats of butter on top if desired for color, and bake.

Enjoy!