

APPLE PIE

Recipe by:

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INGREDIENTS

Crust:

1 cup Crisco
2 cups flour
1/8 tsp salt
1/4-1/3 cup water

Filling:

4-5 Granny Smith apples
(peeled and sliced)
1 cup sugar
2-3 tablespoons water

DIRECTIONS

1. Preheat oven to 350° Fahrenheit
2. Combine and mix crust ingredients.
3. Divide dough into two equal size balls.
4. On a floured surface, roll-out dough balls until approximately 1/8" thick.
5. Grease a standard size pie pan using Crisco.
6. Line a 9" pie pan with bottom crust.
7. Combine apples and sugar in a large bowl.
8. Fill pie pan with apple mixture.
9. Place second crust on top of pie.
10. Using a sharp knife, trim excess crust, then crimp and seal the edges using a fork.
11. Cut slits in the top crust to allow steam to vent.
12. Brush a light layer of milk or melted butter on the top crust and sprinkle with sugar.
13. Bake until crust is golden brown.