

CLASSIC APPLE PIE

INGREDIENTS

Memaw's Pie Crust (doubled)
4 cups of all-purpose flour
1 tsp. of salt
2 cups of vegetable shortening
12 tbs. of ice water

Apple Pie Filling

6 medium-sized Granny Smith apples
 $\frac{3}{4}$ cups of sugar
2 tbs. of all-purpose flour
 $\frac{3}{4}$ tsp. of ground cinnamon
 $\frac{1}{4}$ tsp. of salt
 $\frac{1}{8}$ tsp. of ground nutmeg
1 tsp. of lemon juice

DIRECTIONS

1. To make your pie crust, combine your flour, salt and vegetable shortening into a bowl and mix well.
2. Add one tablespoon of ice water and mix gently. Repeat this step with all 12 tablespoons of ice water.
3. Separate your mix into two balls and place into separate bowls. Wrap individually in plastic wrap and refrigerate for one hour.
4. To make your filling, first peel and thinly slice all of your apples. Then combine all your filling ingredients in a large bowl and mix.
5. Remove one pie crust from your refrigerator and roll out on a lightly floured surface. Your crust should be a 12-inch circle, about $\frac{1}{4}$ of an inch thick.
6. Place your pie crust into an ungreased 9" glass pie plate. Press firmly against the sides and bottom.
7. Spoon your filling into the crust-lined pie plate.
8. Take your second crust out of the refrigerator and roll it out like the first one.
9. Top your pie filling with your second crust. Press the crust edges together to seal your apple pie.
10. Cut a few slits on the top of the crust for ventilation. If desired, brush egg wash to the top of your pie and sprinkle with sugar.
11. Bake your pie at 425 degrees for 40 to 45 minutes or until your crust is golden brown. To prevent excessive browning, you can also cover the edge of your crust with strips of tinfoil after 15 to 20 minutes of baking.
12. Cool on rack for at least two hours before serving