

Apple Pie

Ingredients:

Crust (yields 3 crusts)

3 cups of flour

1 1/4 cup of softened butter (or 100% vegetable shortening)

1 egg

1 Tsp apple cider vinegar

1 Tsp salt

5 Tbsp of cold water

Directions:

Crust

- Mix dry ingredients
- Cut butter into flour
- Mix egg, water, and vinegar together first. Then mix in with other mixture
- Separate in three even sections. Place two in plastic bags and place in the freezer for later use.
- Put down parchment paper and sprinkle with flour. Place dough down, then sprinkle with a pinch more flour and spread. Put a parchment paper on top and roll dough until it a bit extended over the edges of the pie dish.
- Flip dough into dish and cut to fit. Roll edges and pinch with a fork.
- Use excess dough to patch cracks and broken sections.

Filling & Topping

6+ apples

- Granny Smith, Northern Spy, Honey Crisp are preferred.
- Gala and Fuji are acceptable in small quantity.
- Nothing with delicious in the name

Flour

Sugar

Cinnamon

Nutmeg

Butter

Filling

- Lay down one layer of apples and cover with tablespoon of flour & white sugar and coat with cinnamon - do this for each layer, after the third layer lightly add some nutmeg to one layer.
 - A layer is the apples completely cover the flour and sugar from the previous layer.
- You want the middle to heap up a bit.
- Add topping by crumbling on.
- Bake at 400 for 10 minutes and turn down to 380 for 40 minutes.

Topping

- Melt about 4 tablespoons of butter and add equal parts of flour and sugar (Brown or White or mix) until you get the consistency of kinetic sand.