
Apple Pie and crust recipe

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Apple Pie by Grandma Ople

Rated:

Submitted By: MOSHASHAMA

Prep Time: 30 Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 30 Minutes

Servings: 8

"A unique and popular recipe. Sliced apples under a lattice crust get bathed with a sweet buttery sauce before baking."

INGREDIENTS:

1 recipe pastry for a 9 inch double crust pie

1/2 cup unsalted butter

2 tablespoons all-purpose flour

1 tablespoon corn starch

1/4 cup water

Added 1 tsp cinnamon

1/4 cup white sugar

1/2 cup packed brown sugar

8 Granny Smith apples - peeled, cored and sliced (preferred Fuji, only need 5 large apples)

DIRECTIONS:

1. Preheat oven to 350 degrees. Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar, cinnamon and brown sugar, and bring to a boil. Reduce temperature and let simmer.
2. Place the bottom crust in your pan. Fill with apples, mounded slightly. Gently pour the sugar and butter liquid over the crust. Save some of the liquid to brush on the lattice crust. Pour slowly so that it does not run off. Cover with a lattice work crust. Brush remainder of liquid on lattice crust.
3. Bake for 50-60 minutes, until apples are soft.

Earthquake Pie Crust

Rated:

Submitted By: Esther Kenagy

Photo By: Kate

Servings: 8

" You really have to shake rattle and roll to make this crust. What you 'll get is a perfect dough that 's simply made of flour, shortening, salt, baking powder and cold water."

INGREDIENTS:

2 cups all-purpose flour

3/4 cup shortening

1/2 teaspoon baking powder

5 tablespoons cold water

3/4 teaspoon salt

DIRECTIONS:

1. Place flour, shortening, salt, baking powder, and water in a 2 quart bowl with a form fitting lid. Place lid on securely. Shake for 45 seconds, or until it sounds mixed. Turn bowl on its side, and shake up and down for 15 seconds to form a ball. Open bowl, and scrape dough out. Form into two balls. Chill while preparing filling. Roll out and use as directed in your favorite recipe.



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