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25/01 42 of the Apple of Pastry Dough for 2-Crust Pie

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cups flour

cup cold butter or margarine (1 stick), cut into pieces

1/2 teaspoon salt

1/4

cup vegetable shortening 4 to 6 tablespoons ice water

In large bowl, combine flour and salt. With pastry blender or two knifes used scissor-

Sprinkle in the water, I tablespoon at a time, mixing lightly with fork after each addition. until dough is just moist enough to hold together.

Shape dough into two disks. Wrap each disk in plastic wrap; refrigerate 30 minutes or over night. (If chilled overnight, let stand 30 minutes at room temperature before rolling).

On lightly floured surface, with floured rolling pin, roll large disk of dough into 12 inch round. Gently roll dough round onto rolling pin and ease into 9-inch pie plate, pressing dough against side of plate. Trim edge, leaving 1-inch overhang. Reserve dough trimmings for decorating pie, if you like. Spoon filling into crust.

Roll remaining disk of dough into 12-inch round. Cut 3/4 -inch circle out of center and 1-inch slits to allow steam to escape during baking; center dough over filling. Or make desired pie top. Fold overhang under; make decorative edge. Bake as directed in recipe.

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