
DEEP DISH APPLE PIE

Pastry for 9-inch One-crust Pie (below)	1/4 teaspoon salt
1 1/2 cups sugar	12 cups thinly sliced pared apples
1/2 cup Gold Medal flour*	2 tablespoons butter or margarine
1 teaspoon nutmeg	
1 teaspoon cinnamon	

Heat oven to 425°. Prepare pastry. Stir together sugar, flour, nutmeg, cinnamon and salt; mix with apples. Turn into ungreased baking pan, 9x9x2 inches; dot with butter. Unfold pastry over fruit; fold edges under just inside edge of pan.

Bake 1 hour or until juice begins to bubble through slits in crust. Best served warm. **9 servings.**

*If using self-rising flour, omit salt.

Pastry for 9-inch One-crust Pie: Measure 1 cup Gold Medal flour* and 1/2 teaspoon salt into bowl. Cut in 1/3 cup plus 1 tablespoon shortening thoroughly. Sprinkle in 2 to 3 tablespoons cold water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl (1 to 2 teaspoons water can be added if needed).

Gather dough into ball; shape into flattened square on lightly floured cloth-covered board. With floured stockinet-covered rolling pin, roll dough into 10-inch square. Fold pastry in half; cut slits near center.

*If using self-rising flour, omit salt. Pie crusts made with self-rising flour differ in flavor and texture from those made with plain flour.

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