



Apple Pie

From the kitchen of Casey

Crust

- 2 $\frac{2}{3}$ Cups flour
- 1 t of salt
- 1 Cup Crisco
- $\frac{1}{2}$ c of water

Mix flour, salt and Crisco with fork, dividing the shortening into very small pieces. Crust should be firm, but rolled into very thin sheet.

Pie

- 1 c of sugar
- $\frac{1}{2}$ c of flour
- 1 t nutmeg
- 1 t of cinanamon
- 2 bags of apples, Macintosh best..at least 12-15 apples,
softer apples better, less juicy better
- dash of salt
- 3 T of butter

Heat oven 375, prepare pastry, stir together sugar, flour, nutmeg, cinnamon and salt. Turn into pastry lined pie pan, peel apples and heap in large mountain of apples, dot with butter. Cover with top crust, create slits: seal and flute. Protect outer rim of crust with foil. Cook 50 min last 10 min coat with butter on the top of crust, can add sugar if want shimmer to the crust.