

Princess Jamie's Apple Pie Recipe



Mom's Apple Pie

(Double Crust Apple Pie)

Crust

- 2 cups all purpose flour
- 1 teaspoon salt
- 2/3 cup shortening
- 5-7 tablespoons COLD water

Mix shortening, salt, flour with a fork until crumbly Add 5 tablespoons water and mix well, add more water if too dry

Apple Filling

- 6-8 tart apples (Macintosh, Granny Smith)
 - Pare, core and thinly slice
 - 3/4 - 1 cup sugar
 - 2 tablespoons all purpose flour
 - 1/2-1 teaspoon ground cinnamon
 - 2 tablespoons butter (or margarine)

Slice apples

Combine sugar, flour, cinnamon in a bowl

Add apple slices and mix well

Take 1/2 of the pastry and roll flat with rolling pin

Line a 9" or 10" pie plate with the pastry

Fill with apple mixture

Dot with butter (or margarine)

Take the remaining pastry dough and roll flat

Place dough on top of apple pie mix

Crimp along edges creating a scalloped edging

Take a knife and cut slits into top pastry for steam to escape

Bake in a 400 oven for 50 minutes or until crust is brown

Let cool and serve

For an easier version substitute the pie crust for store bought double crust.