

## 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.**