

GRANDMA'S PIE CRUST (double crust) & APPLE PIE

2 cups Monarch cake and pastry flour

1/3 cup Tenderflake lard

¼ Fluffo shortening

Pinch salt

1 egg

1 tbsp. cider vinegar

2 tbsp. cold water

Method:

Use pastry blender to press down lard & shortening into small pieces taking off excess from blender with knife and dropping it back in flour mixture.

Mix egg, vinegar and water in bowl or cup and take fork to mix into flour combination (a little at a time until all pastry is sticking together. Work into ball with hands. Add more water by the tsp. if needed.

Do not make too moist just enough to form a big ball sticking together.

Roll 1/2 of ball out flat with rolling pin into one big circle.

Butter pie plate.

Fold circle in half and place in pie plate; then spread out to form pie circle. Add fruit.

Apple Pie

pare 5/6 apples and slice into bowl

add: 3/4 cup brown or white sugar (I usually do half in half – totaling ¾ cup)

2 tbsp flour or corn starch.

1 tsp cinnamon, 1 tsp. nutmeg, 1 tbsp. lemon juice

Mix and put into pie shell. Cover with another layer of pie crust and put holes in top.

Alternate CRUMBLE topping for apple pies

3/4 cup brown sugar

1 cup flour

1/2 tsp nutmeg

1/4 cup cinnamon

1/2 cup butter or margarine

Method: cut in butter with pastry blender and sprinkle on top of apples in the pie shell.

Bake at 425 degrees for 10 minutes, then at 325 degrees for 30 minutes