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Grandma's apple pie is a favorite in our family and perfect for the holiday season! You can cut corners by buying premade crust. (just don't tell grandma!)

## Grandmas "Mile-High" Apple Pie

Preheat oven to 425

*Crust* (makes top and bottom crust for 10" pie)

2 -2/3 Cup all purpose flour

1tsp salt

1 cup + 3 TBSP shortening(Crisco)

8 TBSP ice water

Measure flour, salt, and shortening into large bowl. Cut-in with pastry blender (or a fork or your hands) until the dough becomes a coarse meal consistency. Add 8 TBSP ice water at once and work into a ball(do not over mix). Wrap with plastic and chill for at least 30 minutes

*Filling*

5-6 pounds Granny Smith apples(10-12 apples), peeled and sliced to 1/8 to 1/4 inch

1-1/4 cup granulated sugar

1 TBSP cinnamon, 1tsp nutmeg, 3 TBSP flour

combine ingredients in a bowl, stir to coat

Remove crust from refrigerator and cut in half. Roll out bottom crust, on lightly floured surface, and place in pie pan with crust hanging over edge of the pan about an inch

Pile apple mix(apples will be piled high) in crust. Cut 3 TBSP butter in small cubes and scatter on top of apples. Roll out top crust and lay over apples, Join top and bottom crust by crimping edges with your fingers.

Cut 3-6 small slits for vents in the middle of the top of pie.

\*Rub top crust with cream (2 TBSP avoiding edges) and sprinkle with raw(Turbinado) sugar and cinnamon.

Bake in oven for 30 minutes on baking sheet covered with parchment then loosely cover pie with tinfoil(to avoid burning) and bake for an additional 45 minutes. (approx. 1hr 15 min. total) test with knife for doneness.

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