

Mark's Homemade Apple Pie

Mark Judd

CRUST:

2 Cups Flour

1 Tsp Salt

2/3 Cup Shortening

2 Egg Yolks

3 Tbsp Cold Water

1 Tbsp Lemon Juice

FILLING:

4 Cups Cooking Apples Pared,
Cored and Sliced

1/2 Cup Brown Sugar

1/2 Cup White Sugar

2 Tbsp Flour

1/2 Tsp Cinnamon

1/2 Tsp Nutmeg

1/4 Tsp Salt

2 Tbsp Butter

(double above ingredients for
deep-dish apple pie dish)

Mark's Homemade Apple Pie

Mark Judd

CRUST:

1. Sift flour and salt together
2. Cut shortening into dry ingredients.
3. Blend egg yolks, water, and lemon juice together. Sprinkle over dry ingredients. Stir lightly until dough holds together.
4. Divide Dough into half. Roll out one half. Line Pie plate. Set aside while preparing filling.

FILLING:

1. Toss apples with sugar, flour, spices and salt.
2. Fill crust with the apples and dot with butter.
3. Roll out remaining pastry and top pie. Bake.

Temperature: 425F

Time: 10 Minutes

Temperature: 375F

Time: 55 Minutes