

## Auntie Lois' Luscious Apple Pie

(For One 9" Pie)

### Baking Instructions:

Preheat oven to 350 – 375 F (175 – 190 C). Bake 40 – 50 minutes. 15 minutes before done, follow dehydration<sup>(1)</sup> of crust (necessary for damp weather places like Vancouver).

### Pastry Ingredients (this makes enough dough for 3 x 9" double crust pies):

6	Cups	Cake and pastry flour, <u>or</u>
5 ½	Cups	All-purpose flour
2	teaspoon	salt
1	lb	Tenderflake shortening
1	Tablespoons	Vinegar
1	Medium	Egg, lightly beaten
		Cold water

### Apple Filling Ingredients:

6	large	TART Granny Smith apples, peeled, sliced ¼" to ⅛" thick
¾	cup	granulated sugar (adjust to your taste)
¼	cup	flour
½	teaspoon	cinnamon

### Filling Instructions:

Pre-heat oven to 350 – 375 F (175 – 190 C). In a bowl mix all filling ingredients and set aside for final assembly.

### Pastry Instructions:

Measure flour and salt into mixing bowl (you can use a food processor if you like). Mix thoroughly. Add shortening to flour and salt and "cut" into mixture until it is the consistency of small pea-sized crumbs or coarse oatmeal.

In a 1 cup measure, combine vinegar and egg. Add water to make 1 cup. Gradually stir liquid into Tenderflake mixture. Add only enough water to make dough cling together.

Gather dough into ball, divide into 6 portions. Set aside 2 portions and wrap the remaining portions and refrigerate or freeze.

Roll out one portion of dough on lightly floured surface so that dough is 2" larger than inverted pie pan. If dough is sticking, chill 1 to 2 hours.

Transfer dough to pie plate. Push dough into bottom and corners of pan. Roll other half of dough in similar fashion for the top crust making it ½" larger than the pie pan.



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### Final Assembly Instructions:

Turn apple filling into pastry lined pan. Cover with top pastry crust, seal, flute edges, and hook fluted edge over edge of pie pan to prevent juices from running out. Cut slits into top crust for steam to escape. Brush a little whole milk on crust for browning (fat browns).

Sprinkle top crust lightly with granulated sugar. Place pie on cookie sheet and place in middle of preheated 350 – 375 F (175 – 190 C). oven.

Optional: If your crusts tend to burn, cover crust edge with aluminum foil strip. 15 minutes

After 40 – 50 minutes of baking, remove pie and place on cooling rack or suitably ventilated surface. Cool pie completely before covering (or else it will get soggy!).

After cooled, store with paper towel over top or in paper bag. Do not cover pie with plastic wrap or foil, this makes for a soggy pie also.

### <sup>(1)</sup> **Dehydration of crust**

If you live in a damp environment like Vancouver, double crusted pies like this tend to get soggy with juicy fruits like apples during baking. To keep your crust crisp follow this procedure:

15 minutes before pie is done, turn off oven, open oven door slightly to let out heat and steam and let pie "coast" for the remaining baking time until golden brown. To test the crust, tap with finger nail. It should sound hollow.

Source: My auntie Lois Wilson