

GRAMS APPLE PIE

Pie Dough:

2 ½ cups white flour
¾ cup shortening
1 tsp. salt
6 or 7 Tsp ice water

Pie Filling:

4 lbs Granny Smith apples (cored and sliced)
1 ½ cups sugar
½ cup flour
½ tsp salt
3 Tsp butter
1 tsp cinnamon

Preheat oven 370F to 380F

Pie Dough for Shell:

Mix flour, salt and shortening in a large bowl until it resembles oatmeal.

Slowly add water until a ball can be formed. (A large mixer works best)

Separate dough into two balls, one twice as large as the other.

Roll out the large ball on floured surface until it will fill a 9 inch spring form pan, with a 2 inch overhang.

Roll out the smaller ball in the same manner until it will cover the top of the pie (about 9 inches).

Filling:

Combine apples, sugar, flour, salt and cinnamon in a large bowl and mix well.

Fill pie shell with mixture.

Slice pieces of butter evenly over top of filling.

Cover filling with pie dough.

Instead of fluting pie dough, just fold edges of lower shell over top of covering.

Make several slits in pie crust and bake about 1 hour 10 minutes, until golden brown.

Enjoy!