Apple Pie

Crust (Feel free to buy a premade crust, but if you want to make it this is what I used.)

Ingredients (William Sanoma):

- DOUBLE RECIPE IF DOING TOP CRUST AND BOTTOM
- ¼ C Four
- 1 Tbsp. Sugar
- ¼ tsp. Salt
- 8 Tbsp. cold Unsalted Butter cut into ¼"
- 3 Tbsp. Very Cold Water

Mix:

1. Mix together flour, Sugar and Salt.
2. Cut Butter into dry mix with pastry cutter (I used a fork) until course texture (the size of peas)
3. Add water and mix with fork

Make:

1. Roll out onto floured surface.
2. Roll into a ball.
3. Flatten into 1/8" thick disc (Circle)

Pie Filling for 9" pie: (This part is from my Mom!)

Ingredients:

- 7C (8C for a deep pie pan) of core sliced Granny smith apples (I had to get an apple core and peel hand crank machine, but this can be done with a knife it just takes longer).
- ¾ C Sugar (1C for deep pan)
- 1 tsp. Cinnamon

Mix:

1. Pour all ingredients into a large bowl and mix together. Add apples slowly unless you have a giant bowl!

Putting it Together:

1. Gently take rolled out pie dough and gently drape it over pan until it looks even. Then lightly push down into pan.

2. On the bottom crust scoop Apple Mix and drop.
3. Take 1/3 Stick of butter and cube it. Place pieces of the butter on the apples in the pie.

   If you did a top pie crust this is where you would drape it over the top
   (1) Pinch edges all the way around the pie.
   (2) Take a fork and poke holes into the top of the crust. (Make a fun design!)

Bake:

- Put foil around edges of pie so it doesn't burn.
- Bake at 400˚F for 15 minutes
- Drop temperature to 350˚F for the remaining 45 minutes or until golden brown.
- Once pie is done sprinkle sugar on top as soon as it comes out of the oven.
- Let cool and then serve!