

## Carolyn's Apple Pie

### Apple Pie Filling for 1 pie

3 heaping cups of peeled and sliced apples: 1cup Cortland, 1cup Macintosh and 1cup Jonathan apples.

1 cup sugar

1 Tbsp. flour

1 Tbsp. cinnamon

Mix together four ingredients and let sit while preparing the pastry crust.

1 Tbsp butter

### Pasty Crust:

3 ½ cups flour

1 ¼ cups Crisco

1 tsp. salt

1 egg well beaten

6 Tbsp. water

1 Tbsp. vinegar

Makes enough for 2- 9 inch pies.

In a large bowl, cut shortening into flour and salt with a pastry blender until the mixture resembles small beads of mixture. In a separate bowl beat egg, add water and vinegar. Mix until blended.

Pour liquid mixture into flour all at once. Gently mix with pastry bender or fork. Do not over mix. Divide dough into four equal balls. Lightly coat balls and rolling pin with flour.

Using a rolling pin, roll out one ball at a time to fit a 9 inch pie pan. Place bottom crust in pie pan and cut several small slits in the crust with knife. Place apple pie mixture in crust and dot with 1 Tbsp. of butter. Roll out the second ball to be used for the top crust. Place top crust over pie mixture and seal edges, making a fluted rim with a fork or your fingers. Cut 20 slits on the pie crust with a sharp knife.

Using a pasty brush, evenly coat the pie with milk. Sprinkle with sugar.

Bake 375 degrees for 50-60 minutes until the top of the pie is brown.

Remove from oven, cool and enjoy with vanilla ice cream.