

# Apple Pie

Joe Dreyfuss

3 cups flour (sift)  
1 tsp salt (sift)  
 $\frac{2}{3}$  cup lard

Don't be lazy! Cut it in till is is ALL consistent! (pea size granuals). Add ice water while mixing with a fork. The crust ball should easily hold together. Put in fridge.

Apple filling:

7 Granny Smith apples peeled & dized  
5 squirts of lemon juice  
Add cinnamon (not too much)  
 $\frac{3}{4}$  cup raw sugar  
1 cup brown sugar

Take out chilled pie crust dough, use  $\frac{2}{3}$  for bottom crust, and  $\frac{1}{3}$  for the top.

Put in pie filling, and add 5 pads of butter.

Make 5 knife slots on top dough cover, place on pie.

Sprinkle lightly with raw sugar.  
Bake in oven 55 min at 390°

It's all about flavor: Apple, cinnamon and butter! Pies in the store are nothing more than baked sugar... read what's on the ingredients of frozen pies; 3 to 4 cups of sugar! My sister baked for several 5 star restaurants... And I have never had a complaint. Recently had a bride & groom ask me to make pies for their wedding! Enjoy with camp coffee!

