



# Delicious Apple Pie Recipe



## INGREDIENTS

### Double-Crust Pastry

- 2 cups Gold Medal™ all-purpose flour
- 1 teaspoon salt
- ⅔ cup plus 2 tablespoons shortening
- 4 to 6 tablespoons cold water

### Filling

- ⅓ to ½ cup sugar
- ¼ cup Gold Medal™ all-purpose flour
- ½ teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ⅛ teaspoon salt
- 8 cups thinly sliced peeled tart apples (8 medium)
- 2 tablespoons butter

## INSTRUCTIONS

**Step 1:** In medium bowl, mix 2 cups flour and 1 teaspoon salt. Cut in shortening, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until particles are size of small peas. Sprinkle with cold water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans side of bowl (1 to 2 teaspoons more water can be added if necessary).

**Step 2:** Gather pastry into a ball. Divide in half; shape into 2 flattened rounds on lightly floured surface. Wrap in plastic wrap; refrigerate about 45 minutes or until dough is firm and cold, yet pliable. This allows the shortening to become slightly firm, which helps make the baked pastry more flaky. If refrigerated longer, let pastry soften slightly before rolling.

**Step 3:** Heat oven to 425°F. With floured rolling pin, roll one pastry round into round 2 inches larger than upside-down 9-inch glass pie plate. Fold pastry into fourths; place in pie plate. Unfold and ease into plate, pressing firmly against bottom and side.

**Step 4:** In large bowl, mix sugar, ¼ cup flour, cinnamon, nutmeg and 1/8 teaspoon salt. Stir

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in apples. Spoon into pastry-lined pie plate. Dot with butter. Trim overhanging edge of pastry  $\frac{1}{2}$  inch from rim of plate.

**Step 5:** Roll other round of pastry. Fold into fourths and cut slits so steam can escape. Unfold top pastry over filling; trim overhanging edge 1 inch from rim of plate. Fold and roll top edge under lower edge, pressing on rim to seal; flute as desired. Cover edge with 3-inch strip of aluminum foil to prevent excessive browning. Remove foil during last 15 minutes of baking.

**Step 6:** Bake 40 to 50 minutes or until crust is brown and juice begins to bubble through slits in crust. Serve warm if desired.

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*Bon Appetit!*

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