

Annie's Apple Pie

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This is my mom's apple pie. She would only use Pippin apples. Granny Smiths were not acceptable. We did not have Sierra Beauty or fresh Gravensteins available where I grew up. Later, when I made pie for her from them she was pleased.

Pie Crust

½ cup sweet butter cut into bits
1/4 cup lard or shortening
2 1/4 cups unbleached pastry flour.
½ tsp. salt
1 tsp sugar
1/3-1/2 cup cold water

Combine all of the dry ingredients, then set aside 1/3 cup, which you will combine with the water. Roughly mix together the remaining dry mixture with the fat, then mix with the flour/water mixture until it is barely combined. Let rest for 20 minutes before rolling it out. Makes two 10" crusts.

Filling

½ cup light brown sugar
8-10 apples, Sierra Beauty, Gravenstein or Newton Pippin
2-3 Tbsp. flour
1/4 tsp. nutmeg
1 tsp. cinnamon
fresh lemon juice

Combine sugar, flour, and spices. Peel, and slice apples, and mix with dry ingredients. Roll out ½ of the pie crust and place in a 10" pie pan. Place apple filling into crust, then squeeze lemon juice on top. Roll out top crust, put on top. Brush with milk or cream and sprinkle lightly with granulated sugar.

Place in a 425°F oven for 10 minutes, reduce heat to 350°F for 40-50 minutes or until translucent juices bubble from the crust for several minutes, and the apples are soft.