



## Chef Ella's (and VooVoo's) Apple Pie Recipe

### Standard Pastry for a 9-inch, Two-Crust Pie Ingredients

- 2 cups all-purpose flour
- 1 teaspoon of salt
- 2/3 cup plus 2 tablespoons of shortning
- 4 to 5 tablespoons of cold water

### Pie Crust Directions:

1. Stir together all ingredients
2. Hand mix until you can form a ball with it (you may need to add a bit more water)
3. Cut the ball in half and set one half aside
4. Roll the dough into a flat circle a little larger than the pie pan
5. Carefully place the crust into the bottom of the pie pan.
6. Roll the other half of the crust into another circle a bit larger than the pie pan.
7. Follow the direction for the pie filling.

### Apple Pie ingredients (pie filling):

- pastry for 9-inch two-crust pie
- ¾ cup of sugar
- ¼ cup all-purpose flour
- 1/2 tsp cinnamon
- Dash of salt
- 6 cups thinly sliced pared apples (six different types of apples!)
- 2 tablespoons of butter

### Pie Filling Directions:

1. Heat oven to 425°
2. Prepare pastry
3. Stir together sugar, flour, cinnamon and salt; mix with apples
4. Turn into pastry-lined pie pan; dot with butter
5. Cover with top crust and cut slits in it. Seal and flute the edges.
6. Cover the edge with 2 to 3 inch strip of aluminum foil to prevent excess browning.
7. Remove the foil the last 15 minutes of baking
8. Bake 40 to 50 minutes or until crust is brown