

NJWC Apple Pie

Pie Crust

Makes 3-4 crusts, depending on how you roll it out.

4 cups flour

1 $\frac{3}{4}$ cups shortening

1 Tablespoon sugar

2 teaspoons salt

Mix these together with a fork.

In a separate dish, beat together:

1 egg

1 Tablespoon white vinegar and

$\frac{1}{2}$ cup water

Combine 2 mixtures, stirring with a fork until all ingredients are moistened. Chill at least one hour. Keeps two weeks in fridge.

*Works beautifully using kitchen aid stand mixer to combine.

Filling:

7 cups of sliced & peeled apples

1 cup sugar

3 Tbsp flour

1 tsp cinnamon

$\frac{1}{4}$ tsp nutmeg

Dot with margarine or butter.

Bake pie at 425 degrees for 15 minutes; reduce to 350 degrees and bake another 45 minutes or until golden brown