



Northboro Junior Woman's Club

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NJWC Apple Pie Crust Recipe

4 cups flour
1 ¾ cup shortening
1 Tbs sugar
2 tsp salt
1 Tbs vinegar
1 egg
½ cup water

With a fork mix together the flour, shortening, sugar and salt. In a separate dish, beat remaining ingredients. Combine the 2 mixtures stirring with a fork until all ingredients are moistened. Chill at least 1 hour. Makes 3 to 4 nine-inch shells. Keeps 2 weeks in refrigerator. May be frozen.

Apple Pie Filling

7 cups sliced and peeled apples
1 cup sugar
3 Tbs flour
1 tsp cinnamon
¼ tsp nutmeg
Margarine or butter

Preheat oven to 425 degrees. Mix ingredients together. Pour mixture into prepared pie pan (already has the bottom crust in it). Dot with margarine or butter. Roll out 2nd crust and carefully place over the top of the ingredients. Trim and pinch around outside of crust to seal ingredients. Bake at 425 degrees for 15 minutes; reduce heat to 350 degrees and bake another 45 minutes or until golden brown. You can brush the top crust with a little milk or water before baking which helps make a nice golden-brown crust.

