

**Joni's  
Sister's**

# Apple Pie

In late November, the early winter winds would blow hard across our farm-pastures in Maryland. It was time for my sister Jay to take in her potted plants, till her barren garden one more time, and prepare the farmhouse for winter. A new season always brought out Jay's old recipes. The sweet scent of her apple pie would often drift in from her kitchen. Everybody loved my sister's buttery apple pie, piled high with mounds of fresh apples, generously layered with butter, and topped with her delicious, flakey crust. My mouth waters even now as I recall that hot pie! Years have passed and although I miss my sister's baking, thankfully I have her recipe. Try it and pass around the slices with vanilla ice cream!

*JM*



## Ingredients

### **Crust**

2c all-purpose flour  
1 tsp salt  
½ tsp baking powder  
¾c butter-flavored shortening  
1T vegetable oil  
4 to 5 tbsp whole milk

### **Filling**

1c sugar  
4T cornstarch  
½ tsp ground nutmeg  
1½ tsp cinnamon  
¼ tsp salt  
6c peeled, cored, and sliced  
granny smith apples  
3T lemon juice  
4T butter cut into pats

## **Directions**

Preheat oven to 425°. Have a 9-inch pie plate and rolling pin ready.

In a large bowl, whisk together the flour, salt and baking powder; cut in shortening until the mixture is crumbly. Sprinkle with oil and milk, 1 tbsp at a time. Toss with a fork until the dough forms a ball. Divide dough in half so that one ball is slightly larger than the other. Roll out the larger dough ball to fit a 9-inch round pie plate. Roll the dough onto the rolling pin and transfer to the pie plate. Poke holes in the crust with a fork to prevent bubbling.

In a bowl, combine the sugar, cornstarch, nutmeg, cinnamon and salt. Mix apples with lemon juice. Stack one-third of the sliced apples onto the crust, sprinkle with one-third of the sugar and spice mixture and dot with one-third of the butter pats. Repeat the process until piled high.

Roll out the remaining ball of dough. Place over the piled apple filling, then trim the crust and seal by fluting the edges. Cut slits into the top of the pastry to vent. Cover the edge of the crust with aluminum foil or a pie crust shield to prevent over-browning.

Bake at 425° for 25 minutes. Remove the foil and bake an additional 15 minutes. Cool slightly on a wire rack and serve warm with vanilla ice cream.