Apple Pie

Makes: 8 servings

Ingredients

Pastry (Pie Crust)

- 1 ½ cups sifted soft-wheat flour (AP flour)
- 1 teaspoon salt
- 5 or 6 tablespoons butter
- about 2 ½ tablespoons water

Filling

- 4 to 6 tart apples
- ¾ cup sugar
- ¼ teaspoon cinnamon
- ¼ teaspoon salt
- 2 tablespoons butter

Directions

1. Preheat oven to 400°F.
2. Mix the flour and 1 teaspoon salt, then work in 5 to 6 tablespoons butter with the tips of the fingers or a fork or biscuit cutter. When the flour and butter are “grainy,” add the water slowly; use no more than absolutely necessary to make a stiff dough.
3. On a lightly floured board roll out a little more than half the dough into a thin sheet large enough to line a 9 inch pie pan. Pat the sheet of dough very lightly into the pan so there will be no air bubbles underneath.
4. Pare (peel), core, and slice the apples.

5. Spread a layer of apples over the bottom of the pie crust, sprinkle with a mixture of the sugar, cinnamon, and salt, dot with butter, and repeat until all are used. Moisten the rim of the pie crust.
6. Roll out the dough for the upper crust, allowing about a half inch extra around the edge. Fold the sheet of dough in half, make a few slashes through both thicknesses near the center, lift onto the pie, and spread out over the filling. Press lightly around the edge of the pan, and allow enough dough to fold well over the edge.
7. Lift the pan up and trim off the surplus dough, holding the knife slantwise underneath the pan. With the tines of the fork, press the rim lightly down to the pan, and the pie is ready to bake.
8. Put the pie in the oven for 10 minutes, then lower the temperature to 375°F and bake the pie for 30-35 minutes, or until the apples are tender and the crust is golden brown.

Recipe from: *Aunt Sammy's Radio Recipes Revised*, 1931, adapted by the USDA Food and Nutrition Administration.

###

USDA is an equal opportunity provider, employer, and lender.