

Apple Pie

Crust (make two):

1 ½ Cups All Purpose Flour

2 Tbs. Shortening

1 ½ Tsp. Sugar

1/3 Cup Butter

½ Tsp. Salt

4 Tbs. Ice Water

Mix together flour, sugar, and salt. Add butter and blend until it looks like course cornmeal. Add the shorting and blend (but not quite as much as the butter). Add ice water, one tablespoon at a time until you get a consistency you prefer for rolling out. Place in the refrigerator and let rest while you get the rest of the ingredients together.

Filling:

7 Cups Slice Apples

1 Cup Sugar

3-4 ½ Tbs. Flour (depending on the juice in the apples)

4 Tbs. Apple Juice

½ Tsp. Salt

1 Tsp. Lemon Juice

2 Tbs. Butter

Combine sugar, flour, salt, and mix. Add to apples. Sprinkle in lemon juice and apple juice or cider. Cut butter into small pieces and add to filling mixture. Cook in apples until tender.

Crumb Topping:

1/3 Cup Brown Sugar

1/3 Cup All Purpose Flour

1/3 Cup Chopped Pecans

1/3 Cup Old Fashioned Oatmeal

¼ Tsp. Cinnamon

¼ Cup Butter, Cold

Combine brown sugar, all-purpose flour, pecan, oatmeal, cinnamon. Add in butter and work with a fork.

Apple Blossom:

3 Large (about 1 ½ pounds) Pink Lady Apples, cored and cut into 1/8-inch-thick slices

¼ Cup Packed Light Brown Sugar

1 ½ Tsp. Apple Pie Spice

¼ Cup plus 2 Tbs. Granulated sugar, divided

1 ¼ Tsp. Kosher Salt, divide

Toss together apples, brown sugar, pie spice, ¼ granulated sugar, and ¾ teaspoon salt in a bowl. Let stand 45 minutes, until apple slices are soft and pliable.

Drain apples, discarding any accumulated juices. Arrange apples in an overlapping circular pattern, starting on the outside edge and continuing in a snug spiral shape until you reach the center.

Fill crust with apple filling. Add top crust and decorate. Bake. Remove from oven. Add apple blossom slices and crumb topping. Bake for 15 minutes until brown. Top with jelly and sanding sugar.