

Sharon
Karlheim
Cambria Co

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Place

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2021

"Basket of Apples" Apple Crumb Pie

Pie Filling

- 2 1/2 # thinly sliced "tart" apples
- 1 tablespoon lemon juice
- 2/3 cup granulated sugar
- 3 tablespoons pie filling enhancer
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 2-3 tablespoons apple cider

Peel and thinly slice the apples and toss with the lemon juice. Mix together the dry ingredients and add to the apples. Cover and place in the microwave on high for about 15-17 minutes to soften the apples. Add the apple cider and set aside to cool (can be done the day before). Roll out the first dough disk to make the bottom crust and place in the bottom of the pan. Layer the apple mixture into the pie shell. Top with the crumb topping. Roll out the second dough disk (**tint half of the second dough disk with green coloring for bi-color crust) and cut decorative lattice strips, apple cutouts, flowers, bow etc. Design the top. Chill the pie for at least 30 minutes. Then cover the edges with foil and bake (lower part of the oven) at **400 degrees for 20 minutes** then lower the oven temperature to **375 degrees for an additional 45 minutes** then remove the foil and lower the temperature to **350 degrees for additional 15 minutes** until the filling is bubbling and the crust is light golden brown. **Makes a deep dish 10-inch pie!**

Crumb Topping

- 1/3 cup packed light brown sugar
- 1/3 cup all-purpose flour
- 1/3 cup chopped pecans
- 1/3 cup old-fashioned oatmeal
- 1/4 teaspoon cinnamon
- 1/4 cup butter, cold

Combine brown sugar, flour, pecans, oatmeal and cinnamon in a medium mixing bowl. Then add the butter and work with a fork until large crumbs form. Set aside in the refrigerator until ready for use.

Pie Crust

- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 2 tablespoons sugar
- 1/4 cup butter (chilled)
- 1 cup shortening, high ratio (chilled)
- 1 tablespoon lemon juice
- 3 tablespoons ice water
- 3 tablespoons vodka

Mix the flour, salt and sugar together. Cut the butter and shortening into the flour mixture to coarse consistency. Mix the lemon juice with the water and vodka and sprinkle into the flour and work with a fork to moisten the dough. NOTE: Add just enough liquid so that the mixture sticks together but not too wet. Form into two dough disks and wrap tightly in plastic. Chill for at least an hour (or overnight). *Makes 2 large crusts OR 3 average crusts! ***Add green food color to liquid mixture to make colored dough!*