



Easy Apple Pie

ingredients

- 1 pkg. Pillsbury refrigerated pie crust *
- 4 cups apples
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ tsp. cinnamon
- a pinch of nutmeg, cloves and ginger
- 1 Tbsp. butter

directions

- Peel and slice apples.
- Mix the sugar with cinnamon, nutmeg, cloves, and ginger.
- Place crust on bottom of pie pan.
- Sprinkle $\frac{1}{3}$ of the sugared mixture on the bottom of the crust.
- Add half of the apples, then $\frac{1}{3}$ more sugar, add remaining apples, and the rest of the sugar.
- Dot with butter.
- Place top crust on.
- Bake at 425° for 45 minutes.

* What makes this Apple Pie recipe quick and easy is purchasing the pie crust. To make your own pie crust, see the dough recipe on the next page.

PIE CRUST DOUGH RECIPE

ingredients

- 2 cups flour
- 1 tsp. salt
- a pinch of baking powder
- $\frac{2}{3}$ cup shortening **OR** $\frac{1}{2}$ cup of olive oil
- Approx. 6 tablespoons cold water

directions

- Sift flour, salt, and baking powder into a bowl.
- Add shortening and mix thoroughly with a fork.
- Gradually add cold water 1 Tablespoon at a time, mixing after each Tablespoon is added.
- Form dough into a ball.
- Divide dough in half and roll very thin for top and bottom crust.

