

MOM'S APPLE PIE



Ingredients

Crust:

- 1 1/4 c. all-purpose flour
- 1/2 tsp. salt
- 1/3 c. cold margarine
- 3-4 T cold water

Filling:

- 8-10 medium apples*
- 1 1/2 tsp cinnamon
- 1 1/2 c. sugar
- 1 1/8 c. all-purpose flour
- 10 tbsp cold margarine

*Gravenstein, if available. 😊

Directions

Stir together flour and salt. Cut in margarine until pieces are the size of small peas. Sprinkle 1 T of water over mixture and gently toss with a fork. Push mixture to the side of the bowl. Repeat until all is moistened. Form dough into a ball. On a lightly floured surface, flatten dough with hands. Roll dough from the center to edge, forming a 12 inch circle. Wrap around rolling pin and transfer to pie pan. Cut 1/2 in. larger than pan and tuck extra under sides. Flute/pinch edges. Cover and place pie pan into fridge while preparing pie filling.

Peel & slice apples thinly. Stir together 3/4 c. sugar and cinnamon and mix with apples. Place apples in pie crust. In a separate bowl, cut together 3/4 c. sugar, margarine, and flour. Crumble mixture over apple pie. Put foil around crust edge to prevent burning. Bake at 400° for 40 minutes.